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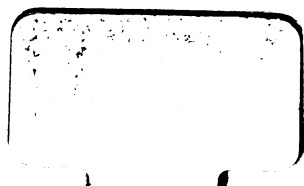
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well, Mrs. D. G. Berry
el Jones

1916

THE EMERSON & GRAY COMPANY, PRINTERS
WISCASSET, MAINE

The New Rutherford Cook Book

compiled by

The Ladies Aid
of South Bristol
Maine

Members of Committee:

Mrs. O. W. Wickstrom, Mrs. Geo. M. Woodwell, Mrs. D. G. Berry
Mrs. O. T. Gamage, Mrs. Samuel Jones
Mrs. W. C. Gamage

1916

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RUTHERFORD COOK BOOK

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Soups

"Spare your breath to cool your porridge."

FISH CHOWDER

3 pounds of fresh pollock or cod	1 quart sliced potatoes 2 good sized onions
$\frac{1}{2}$ pound salt pork	

Fry pork in deep kettle and take out scraps. Put in your fish in medium pieces, add potatoes and onions, dredge with flour, add pepper and salt and nearly cover with cold water. Cook until potatoes are done. When ready to serve take from stove and put in one quart of milk and about one-fourth pound of butter.—*Mrs. M. N. Crowley.*

CLAM STEW

One pint clams boiled ten minutes in one cup water saved from the clams. Add one quart milk scalding hot, a generous piece of butter, pepper to taste.—*Mrs. O. T. Gamage.*

CLAM CHOWDER

1 quart clams	3 potatoes
$1\frac{1}{2}$ quarts milk	3 slices salt pork
	Butter half size of egg

Fry out pork, add clams chopped slightly, potatoes sliced thin, a little pepper and boiling water to just

cover clams and potatoes. Boil till potatoes are done, then add milk and butter.—*Mrs. O. T. Gamage.*

POTATO SOUP

6 boiled and mashed potatoes	$\frac{1}{4}$ pound butter
1 quart milk	1 egg
	Celery, salt and pepper to season

While mashing potatoes add butter and gradually pour in the boiling milk. Stir well and strain through a seive. Heat again and when ready to serve pour over the beaten egg in the tureen.—*Mrs. Clarinda Gamage.*

LOBSTER STEW

One quart milk, scalded in double boiler; add one pint boiled, chopped lobster, butter size of walnut, salt and red pepper to taste.—*Albertine French.*

OYSTER BULLION

Take one pint oysters cut in small pieces, cover with cold water and simmer ten minutes. Strain through fine sieve and serve very hot. When serving add one teaspoonful whipped cream to each cup.—*O. T. G.*

CREAM OR CORN SOUP

1 can corn	1 pint milk
	1 tablespoon butter

Press the corn through a sieve, add milk and butter, bring to boiling point, season with salt and pepper.—*A. M.*

CORN STEW

1 can corn, heated	Butter size of an egg
Add $1\frac{1}{2}$ pints milk	Salt and pepper to season

Bring to a boil and serve with toasted crackers.—*M. F. Tibbetts.*

MOCK BISQUE SOUP

- | | |
|-----------------------------------|-----------------------------|
| 1 can, or 1 quart stewed tomatoes | $\frac{1}{2}$ teaspoon soda |
| 1 quart milk | 1 tablespoon flour |
| | 2 tablespoons butter |

Strain tomatoes, heat and add soda. Rub butter and flour together and add to heated tomato. Boil, then add milk. Be careful that soup does not boil after adding milk. Season with salt and pepper.—*E. G. McFarland.*

CREAM OR CHICKEN SOUP

- | | |
|----------------------|-------------------------------------|
| 1 pint chicken stock | 1 tablespoon flour |
| 1 pint milk | 2 tablespoons butter or chicken fat |

Rub butter or fat and flour together, add to stock and boil ten minutes, add milk, season with salt and pepper and it is ready to serve.—*E. G. M.*

CORN CHOWDER

- | | |
|--|--------------------------|
| 1 qt. of sliced potatoes | 4 slices salt pork fried |
| 1 pint water | |
| Cook until potatoes are nearly done then add | |
| 1 can corn | 1 pint milk |

A small piece of butter, salt and pepper to taste.—*Mrs. Warren L. Gamage.*

BARLEY SOUP

Boil $\frac{1}{2}$ cup of pearl barley in 1 quart of water for two hours. Add this to 2 quarts of soup stock, let boil five minutes. Add salt and pepper. Serve with crackers.—*Mrs. Frances Leeman.*

OYSTER STEW

- | | |
|----------------|--------------------------|
| 1 quart milk | Butter size of an egg |
| 1 pint oysters | Salt and pepper to taste |

Scald milk in double boiler. Cook oysters in as little water as possible in separate dish until edges ruffle.

When milk is thoroughly scalded, add oysters, then salt and pepper, the butter last. Serve immediately with toasted oyster crackers and sweet pickles.—*Mrs. Elliott P. Gamage.*

VEGETABLE SOUP

Put on to boil in morning early about 2 pounds soup meat with bone. Run through meat chopper small piece of cabbage, turnip, carrot, onion, potato. Cook about two hours after vegetables are added. Just before serving, put in part of can of Van Camps tomato soup.—*L. R. Otis.*

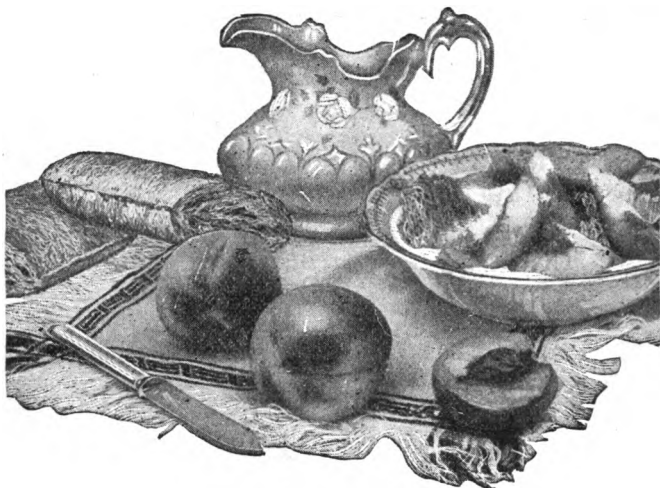
SPLIT PEA SOUP

Soak 2 cups split peas over night. Put in kettle with one onion, ham bone, three quarts cold water. Simmer gently about three hours or until peas are well cooked. Strain and season.—*Lula Bowman.*

VEGETABLE SOUP WITHOUT STOCK

1 cup shredded cabbage	Salt and pepper
$\frac{1}{2}$ cup each diced turnip and carrots	2 qts. water
1 small onion	5 teaspoons butter
$\frac{1}{2}$ teaspoon minced parsley	$\frac{1}{2}$ cup barley

Boil three hours adding water as it boils away.—*L. M. Bowman.*



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Fish

"With fishing tackle all complete
He stands beneath the broiling skies
Then sits upon a rocky seat,
And sits, and sits, and—then he lies."

FRIED CLAMS

1 egg	1-3 cup flour
2 tablespoons sweet milk	2-3 teaspoon baking powder
	Salt

Dip each clam in this batter, drop into deep, hot fat and fry brown.—*Mrs. O. T. G.*

SCALLOPED CLAMS

2 cups fine bread crumbs	1 cup milk
1 quart clams	Piece of butter size of an egg

Drain the clams, cover the bottom of a baking dish with crumbs, then a layer of clams until all are used. Pour milk over, season, cover with bread crumbs, sprinkle small pieces of butter over top, bake about twenty minutes.—*A. E. M.*

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

BATTER FOR OYSTERS OR CLAMS

2 eggs	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ teaspoon salt	1 cup bread flour
$\frac{1}{8}$ teaspoon pepper	

Beat eggs, add milk, flour, salt and pepper.—*Josephine Berry.*

CLAM FRITTERS

2 eggs	$\frac{1}{2}$ pint chopped clams
1-3 cup milk	$\frac{1}{2}$ teaspoon soda
1 1-3 cups flour	1 teaspoon cream tartar
	Salt

Fry in deep lard.—*Mrs. O. T. G.*

CLAMS ON TOAST

Drain one quart clams, separate the stomach from the rims, chop the rims and heads very fine, add stomachs and season with piece of butter size of an egg, pepper and salt. Heat in double boiler and serve on buttered toast cut in neat shapes.—*E. G. M.*

STEAMED CLAMS

Thoroughly wash one-half peck clams, put in kettle and add one quart boiling water. Steam until shells open well.—*Mrs. May Jones.*

BOILED LOBSTERS

Fill large sized kettle half full of boiling water and add one-half cup salt. Common sized lobsters should boil hard for twenty-five minutes and large ones thirty minutes or a little more. Remove at once from kettle and drain.

LOBSTER FARCIE

2 cups boiled lobsters	2 tablespoons butter
Yolks of 3 hard boiled eggs	$\frac{1}{2}$ pint milk
	1 tablespoon flour

Cut lobster into small pieces, mash eggs very fine, put milk on to heat, rub butter and flour together, stir into milk and cook until it thickens. Add lobster and egg, season with salt and pepper. Mix well together, spread on baking dish, cover top with fine bread crumbs and bake in a quick oven until brown.—*E. G. M.*

LOBSTER IN CREAM SAUCE

1 pint boiled lobsters	3 tablespoons butter
1 pint milk	2 scant tablespoons flour

Heat the milk, rub butter and flour together, add to milk and cook until thickened. Season with salt and pepper, add lobster cut in small pieces and serve very hot.—*E. M.*

CREAM SAUCE

1 cup milk	1 tablespoon butter
1 teaspoon flour	A little salt

Put butter in a frying pan and when hot, but not brown, add flour, stirring until smooth, then gradually add the milk. Let all boil up once.—*Mrs. Clara Gilbert.*

SALMON CROQUETTS

1 can salmon chopped fine	Seasoning of salt and pep-
Same quantity boiled rice	per

Make into cakes and fry brown.—*Mrs. O. A. Bowman.*

SALMON LOAF

1 can salmon, boned and flaked	2 tablespoons melted butter
1 cup cracker crumbs	Season with salt and pep-
3 eggs beaten	per

Bake in loaf in moderate oven one-half hour.—*L. M. Bowman.*

SALMON BALLS

1 can salmon chopped fine 1 cup bread crumbs
1 egg

Season to taste. Make into cakes and fry.—*Mrs. Carrie Smith.*

FISH BALLS

1 box shredded cod fish 1 beaten egg
rinsed in warm water 1 tablespoon melted butter
and dried in a cloth 2 tablespoons milk
Twice that quantity of hot, Salt and pepper to taste
mashed potato

Roll in beaten egg then in cracker or bread crumbs and fry in hot lard. Deep fat is best.—*May Jones.*

FRIED FISH

Cut the fish in slices; dip in meal and flour mixed; have the fat hot and quite deep; put the fish in; sprinkle with salt; cook until a golden brown on one side, then turn and brown on the other.—*O. T. Gamage.*

BAKED MACKEREL

Remove heads and tails. Split fish, put in buttered pan, sprinkle with salt and pepper, dot over with butter and pour over two-thirds cup milk. Bake 30 minutes.—*Josephine Berry.*

BAKED SWORDFISH

Wash fish, wipe, put in pan and sprinkle with flour, salt and pepper. Put a very little boiling water in the pan and bake the fish about an hour. Serve with melted butter.—*Mrs. O. T. G.*

FISH PIE

Take any kind of fresh fish that is left, and three or four hard boiled eggs. In a dish that holds a little

more than a quart put a layer of fish and a layer of egg alternately, with pepper, salt and a small piece of butter on each layer. When the dish is nearly full add a cup of milk and cover with a paste made of fine cracker crumbs and milk, or of light mashed potato with melted butter poured over it. Bake till crust is well browned.—*Lulu Bowman.*

HADDOCK SMOTHER

Medium sized haddock cut in pieces, rolled in flour. Place in kettle with sufficient boiling water to partly cover. Add salt and pepper. Heat one quart milk, add one-eighth pound butter to this, pour into kettle. When fish is cooked serve at once.—*Mrs. Everett Gamage.*

Meats

"There's lots of religion in beefsteak if you give to the right man at the right time."

ROLLED STEAK

Take three pounds round steak, make a dressing as for turkey, spread on steak as for jelly roll cake, roll up and wind with a cord. Sprinkle with salt and pepper and lay small pieces of butter on the outside. Roast slowly, cut in slices and serve cold.—*Mrs. G. W. McFarland.*

STEAK AND TOMATOES

1 can tomatoes	1 pt. cracker crumbs
2 pounds beef put through grinder	Salt and pepper

Put good sized pieces of butter on top and bake in moderate oven in deep dish about one hour.—*Carrie Turner.*

SMOTHERED BEEF

Take a cheap cut of beef, cut it into small pieces and roll in flour. Put into the bottom of a bean pot a small piece of salt pork and half an onion. Then put in the beef, sprinkle in considerable more flour and fill pot with hot water. Bake half a day or more not too fast. Half or three quarters of an hour before serving put in some peeled potatoes.—*Viva.*

POT ROAST WITH VEGETABLES

Select a four pound chuck roast of beef, one with some fat on it is best. Sear it over with a little butter before adding water, then add two chopped onions, two small chopped carrots, cook slowly about five hours,

add a quart of green peas or one can. Thicken gravy and serve with mashed potato or dumplings.—*L. M. Bowman.*

BEEF LOAF

3 pounds raw, lean beef,	2 well beaten eggs
ground with $\frac{1}{2}$ pound	2 teaspoons salt
salt pork	1 teaspoon pepper
1 teacup cracker crumbs	Sage to taste

Mix well and pack tightly in a small well greased bread-pan. Sprinkle crumbs over top and bake $2\frac{1}{2}$ hours, basting occasionally with 1 tablespoon of butter, dissolved in 1 teacup of boiling water. Slice when cold.—*A. O. G.*

BEEF LOAF

2 pounds beef and 2 slices salt pork ground together, add one cup bread or cracker crumbs and 2 beaten eggs, salt and pepper to taste and a little onion if you like and moisten with milk. Pack closely into a bread pan, place in tin with water and bake in a moderate oven two hours. Serve hot or cold. The loaf may be shaped with the hands into an oblong roll and put into a larger pan, pour one can of tomatoes over it. When baked strain the liquid and thicken it for a gravy.—*Alice S. Woodwell.*

MEAT CROQUETTS

Take half as much bread crumbs soaked in cold water as you have of cooked meat, ham, chicken, pork or veal, chopped fine, add a little onion if you like, half teaspoon of mustard, salt and pepper to taste. Blend 1 tablespoon of butter and one tablespoon of flour together, add milk to make quite a thick white sauce. Mix with meat and crumbs and form into croquets. Beat an egg and add to it 1 teaspoon cold water, wet

the croquetts well in it, roll in crumbs and fry in deep fat.—*Alice S. Woodwell.*

MOCK DUCK

2 pounds cheap beef,	6 crackers, rolled fine
chopped	1 onion
1 egg	Sage and salt
1 cup milk	

Bake $1\frac{1}{2}$ hours in deep dish with top covered with water.—*Mrs. Orlando Bowman.*

CANNED BEEF OR PORK

Take as much beef or pork as you want to can and boil, fry or roast until tender. When done cut in pieces. Have glass jars ready and fill to neck, covering with gravy previously made. Put covers on jars but don't seal. Set in a kettle of cold water not quite to neck of jars. Set over fire, let boil three hours. Seal. When cold remove jars from water. Any kind of meat canned in this way will keep indefinitely.—*Mrs. Elliot G. Leeman.*

CHICKEN WITH DUMPLING

Prepare chicken as for any stew, put 2 tablespoons of butter into a hot iron pot and as soon as melted put in the chicken, turning constantly till chicken is a light brown, then add enough hot water to nearly cover. After boiling slowly for one hour, adding boiling water when it is needed, salt to taste, and 15 minutes before taking up add dumplings made as follows:

1 pint flour	A little salt
1 teaspoon cream tartar	Milk or water enough to
$\frac{1}{2}$ teaspoon soda	form stiff batter

Drop from spoon on to chicken, cover closely and let boil slowly 10 minutes. Thicken the gravy and pour over the chicken and dumpling.—*Mrs. A. O. G.*

CHICKEN TERRAPIN

1 pint cooked chicken
3 hard boiled eggs

1 cup milk
2 tablespoons butter
1 tablespoon flour

Cut the chicken in small pieces, mash the eggs fine, heat the milk, rub the butter and flour together, stir in milk and cook until thick. Add eggs and chicken, season with salt and pepper, serve very hot.—*E. G. M.*

A SOUTHERN DISH

Parboil a chicken and cut in pieces to serve. Make a batter of milk and flour, salt and little baking powder. Dip each piece of chicken in batter and fry in plenty of pork fat until brown.—*Mrs. S. G. McFarland.*

FRIED CHICKEN

Parboil the chicken, cut into pieces as for a fricassee. Fry slowly in plenty of salt pork fat till it is done and light brown. Take out of fat and keep hot. Have a bowl of cold hominy (not too stiff), cut into slices and fry in the pork fat a light brown. Lay then on a hot dish. Put the fried chicken on them. Make a rich gravy of the fat and pour over the chicken and hominy.—*Mrs. S. G. McFarland.*

BOILED HAM

15 pounds ham
 $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup bread crumbs
30 cloves

Boil a ham until tender; then peel the fat off until there is $\frac{1}{2}$ inch of fat left on the ham. Put it in a baking tin, fat side up, sprinkle it over with bread crumbs and sugar, stick it full of cloves and let it bake until it is brown. Very nice.

—*Nellie Plummer.*

TO SWEET PICKLE HAM (50 pounds)

4 pounds salt

1 ounce saltpeter

1 quart molasses

2 teaspoons soda

Boil in water enough to cover the meat. Cool and strain. Let ham stay in 3 or 4 weeks. Hang up and dry before using.—*Mrs. R. W. Peirce.*

HOME MADE SAUSAGE37 lbs. mixed lean and fat
pork $\frac{1}{2}$ cup pepper1 $\frac{1}{2}$ cups salt1 tablespoonful each of
ginger and mustard

1 cup sage

Sprinkle seasoning over pork then put through food chopper, use medium cutter. Press into cloth bags, hang in a cool place and this will keep for several weeks. When wanted for use, remove cloth bag, slice and fry.—*Ada McFarland.*

Vegetables and Side Dishes

"Under the earth in fragrant glooms I dwell."

BAKED POTATOES

Select medium sized potatoes with as smooth skin as possible. Wash carefully, using vegetable brush. In order to keep the potato good flavored and mealy, avoid cutting the skin. Bake thirty minutes in a quick oven. Baking too slowly or too long causes potatoes to be watery. Potatoes may be quickly baked by first boiling for ten minutes and then put in hot oven to finish baking.—*Mrs. Emily A. Foster.*

BAKED POTATOES

Select large potatoes. Bake them. When done with a sharp knife cut in two lengthwise. Carefully preserve potato skins. Scrape out all potato into a dish and add butter, salt and pepper. Put this mixture back into potato skins, smooth over, brush with butter and brown in hot oven.—*Frances C. Tibbetts.*

SCALLOPED POTATO

- | | |
|----------------------------|------------------------|
| 1 quart raw potatoes pared | 1-3 pound butter |
| and cut in small dice | 2 crackers rolled fine |
| 1 small onion grated fine | |

Mix in earthen pudding dish, cover with milk, sprinkle cracker on top and bake until potato is done. Keep covered until nearly cooked, then remove cover and brown.—*Albertine French.*

POTATO CROQUETTS

Take one and a half pints of cold mashed potatoes, mixed lightly with the whites of two well beaten eggs.

Make into balls and roll in the beaten yolks of the eggs and then in cracker crumbs. Fry in hot lard.—*Mrs. Bradford Redonnett.*

POTATOES AND CHEESE

12 medium sized potatoes, boiled, mashed smooth	Enough hot milk to make quite soft
Add 3 tablespoons of butter	1 cup of grated cheese
Salt and pepper to taste	beaten into mashed potato

Spread thin layer of cheese over top, set in oven until cheese is toasted.—*Mrs. Loletta Jordan.*

ESCALLOPED CHEESE

Remove crust from four or five slices of bread and spread lightly with butter. Place in buttered pan, covering each slice of bread with grated cheese. Season with salt and pepper. Beat 1 egg, add $1\frac{1}{2}$ cups of milk or enough to cover bread. Bake in hot oven until cheese is melted and brown. This is an excellent way to use stale bread and dry cheese.—*Ada McFarland.*

BAKED MACARONI WITH CHEESE

2 cups macaroni
Cook until tender in salted water. Drain off water.
1 cup grated cheese $\frac{1}{2}$ cup melted butter
1 cup tomatoes Salt and pepper
1 cup cracker crumbs

Bake in deep dish for about one hour until top is very brown.—*Carrie W. Turner.*

SCALLOPED MACARONI AND TOMATO

1 quart macaroni, measured after boiling in slightly salted water	2 cups ripe tomato 2 crackers rolled fine
---	--

Place this in layers in an earthen pudding dish with $\frac{1}{4}$ pound butter sprinkled among it, and cracker crumbs

on top. Cover with milk and bake until nicely browned. If canned tomato is used all the liquid should be poured off before using.—*A. C. French.*

ROASTED TOMATOES.

Peel the tomatoes, cut a piece off the top and remove a little of the pulp. Put a piece of butter in each one, dust with salt and pepper, replace the top, place on rounds of bread in baking dish and bake in hot oven fifteen minutes.—*E. G. M.*

BAKED BANANAS

Cut bananas into quarters and arrange in agate baking dish. Prepare a mixture of 1-3 cup of sugar, 2 tablespoons melted butter, 2 tablespoons lemon juice, 2 tablespoons orange juice. Pour half this over the bananas and bake 20 or 30 minutes. While baking baste with the rest of the mixture.—*Mrs. M. E. Thompson.*

BANANA FRITTERS

2 eggs	1 teaspoon soda
$\frac{1}{2}$ cup milk	2 teaspoons cream tartar
1 tablespoon butter	A pinch of salt
3 bananas, sliced	Flour enough so batter will drop from spoon

Fry in hot lard. Serve with maple syrup.—*Mrs. Loletta Jordan.*

FRUIT FRITTERS

1 pint flour	1 heaping teaspoon baking powder
1 egg	Milk enough to make a soft batter

Dip pieces of fruit—oranges, apples, peaches, bananas, or any other kind desired—into this batter and

fry in deep fat. Serve hot with sweet sauce.—*A. E. M.*

CORN OYSTERS

1 pint corn	$\frac{1}{2}$ teaspoon salt
2 eggs	1 teaspoon baking powder
1 cup flour	A dash of pepper

Beat egg, add corn, then flour, with baking powder and salt sifted in. Beat well. Drop in small spoonfuls on a hot griddle, brown on one side, turn and brown on the other. Serve hot.—*E. A. T.*

TO CAN CORN

Fill 2 qt. jars with small ears of corn. Add 1 teaspoon salt to each jar, fill with water. Put jars in wash boiler with the covers on but not snapped down. Have water enough in boiler to 2-3 cover the jars, boil two hours. Remove from stove before snapping down the covers. Do not stand in draft until cool.—*May N. Gamage.*

CANNED DANDELION GREENS

One peck of greens. Wash thoroughly in several waters. Cook until tender. Drain. Fill glass jars, pressing them in. Put covers on jars, but don't seal. Set in kettle of cold water to neck of jars. Boil three hours. Seal. Set to back of stove. When cold remove jars. These are fine.—*Mrs. Elliot G. Leeman.*

PARSNIP CAKES

Boil the parsnips, mash and add pepper, salt and a piece of butter. Make in flat cakes, dip in browned bread crumbs. Fry in hot fat.—*Mrs. Alonzo Blaisdell.*

Put in soak in cold water over night one quart beans. In the morning pour off the water, add about one-half

pound salt pork, 1 tablespoon molasses, 1 teaspoon salt. Place pork on top of beans and fill with hot water. Add cold water often while baking.—*Mrs. Elsie M. Poole.*

BOILED CABBAGE

Cut 1 cabbage in thin slices. Wash in salted water. Put in kettle with small quantity of boiling water and boil $\frac{1}{2}$ hour. Add water as is necessary. Move to back part of stove and steam one hour. Add butter when serving. Cabbage is like fresh vegetable.—*Frances C. Tibbetts.*

BAKED CABBAGE

Place cabbage cut in small pieces in bean pot. Fry three slices of salt pork, add fat to cabbage and nearly cover with boiling water. Bake covered about four hours. Corn beef liquor may be used instead of water if preferred.—*Lavinia Barker.*

RICE FRITTERS

1 cup of boiled rice

2 tablespoonfuls of flour

1 egg

Beat all together and fry brown in a buttered spider. This makes enough for two.—*Mrs. Stella Gamage.*

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Breads

"Chief nourisher in life's feast".—Shakespear

ALICE'S RYE GEMS

1 cup rye	1 egg
$\frac{1}{2}$ cup flour	1 teaspoon melted butter
$\frac{1}{2}$ cup sugar	1 cup sour milk
Pinch of salt	1 teaspoon soda

—M.

GRAHAM GEMS

1 egg	1 large teaspoon soda
1 cup sour milk	1 mixing spoon thick cream
1-3 cup sugar	1 cup sifted graham flour
1 teaspoon cream tartar	$\frac{1}{2}$ cup white flour

—Edna Pool.

GRAHAM GEMS

Sift together one cup white and one of graham flour, $\frac{1}{2}$ teaspoon salt and one of soda. Add two table-spoons sugar, two of melted butter or lard, one egg and enough sour milk to make quite thin batter.—Mrs. Bowman.

GRAHAM GEMS

1 cup milk	2 tablespoons sugar
2-3 cup graham flour	1 teaspoon cream tartar
$\frac{1}{2}$ cup white flour	$\frac{1}{2}$ teaspoon soda
2 tablespoons butter	1 egg
	$\frac{1}{2}$ teaspoon salt

—Addie Thompson.

GRAHAM GEMS

4 tablespoons molasses	1 cup warm water contain-
2 tablespoons melted lard	ing 1 teaspoon soda
1 egg	1 cup graham flour
A little salt	1 cup white flour

—Mrs. J. F. Hysom.

CORN MUFFINS

1 egg	2 tablespoons sugar
1 cup sweet milk	2 tablespoons melted butter
1½ cups flour	1 teaspoon cream tartar
½ cup Indian meal	½ teaspoon soda

Bake twenty minutes.—*Mrs. M. N. Crowley.*

EGGLESS CORN MUFFINS

Mix and sift

1 cup of corn meal	2 tablespoonfuls of baking powder
½ cup of flour	
½ cup of sugar	1 teaspoonful of salt

Add 1 cup of milk gradually and 2 tablespoons melted butter. Bake in a hot oven.—*Mrs. J. F. Hyson.*

JOHNNY CAKE

2 cups of bolted meal	1 egg
1 cup flour	1 teaspoon salt
2-3 cup sugar	1 teaspoon soda
1 pint milk	2 teaspoons cream tartar

—*Mrs. R. W. Peirce.*

JOHNNY CAKE

1 cup Indian meal	1 tablespoon sugar
1 cup flour	1 teaspoon soda
1½ cups sour milk	Salt

—*Mrs. M. Brewer.*

JOHNNY CAKE

1 cup meal	¾ cup molasses
1 cup entire wheat flour	1 teaspoon soda
1 egg	Salt

Milk enough to make a soft batter.—*Mrs. Warren L. Gamage.*

CORN CAKE

2 eggs	$\frac{1}{2}$ cup sugar
2 cups sweet milk	1 teaspoon soda
$1\frac{1}{2}$ cups meal	2 teaspoons cream tartar
1 cup flour	$\frac{1}{2}$ teaspoon salt

—Mrs. O. T. G.

CORN CAKES

1 egg	1 cup milk
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup flour
2 tablespoons butter	1 cup corn meal
	2 teaspoons baking powder

Bake in gem pan or single tin.—Bessie Thorp.

OATMEAL CAKES

1 egg	1 cup milk
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup flour
2 tablespoons butter	$1\frac{1}{2}$ cups oatmeal
	2 teaspoons baking powder

—Bessie Thorp.

OATMEAL MUFFINS

1 cup cooked oatmeal	2 tablespoons sugar
2 cups flour	2 eggs
$\frac{1}{2}$ cup milk	1 tablespoon melted butter
	4 teaspoons baking powder

—M. T.

POP-OVERS

2 cups sweet milk	• 3 eggs
2 cups flour	$\frac{1}{2}$ teaspoon salt

Add salt to well sifted flour. Beat eggs, add milk to eggs. Pour milk and eggs slowly into flour, make a smooth thin batter. Bake 15 minutes in a hot oven.—M. J. C.

MUFFINS

- | | |
|----------------------------|-----------------------------|
| 2 cups flour | 2 eggs |
| 1 cup milk | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon melted butter | 2 teaspoons baking powder |

Beat yolks of eggs, add them to milk and butter. Add baking powder to flour, add the milk to the flour. Beat whites of eggs to stiff froth and add last of all.—*M. J. C.*

HOT ROLLS

- | | |
|----------------------------|---|
| 1 egg | Rounding teaspoon cream |
| 1 tablespoon sugar | tartar |
| 1 tablespoon melted butter | A little salt |
| Level teaspoon soda | 1 cup sweet milk |
| | Flour to mix a trifle stiffer than cake |

Bake in quick oven. This makes about one dozen rolls.—*Mrs. Loletta Jorden.*

DELICIOUS ROLLS

Beat together:

- | | |
|---------------------|----------------------------|
| 1 tablespoon butter | Add 1 cup sweet milk |
| 1 tablespoon sugar | 2 teaspoons cream tartar |
| 1 egg | 1 teaspoon soda |
| | 2 $\frac{1}{2}$ cups flour |

Bake in iron roll pan.—*Mrs. Herman Kelsey.*

BLUEBERRY CAKE OR MUFFINS

- | | |
|----------------------------|------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup milk |
| 2 $\frac{1}{2}$ cups flour | 1 egg |
| 1 teaspoon soda | Butter size of an egg |
| 2 teaspoons cream tartar | 1 pint blueberries |

Mix and sift flour, soda and cream tartar, work butter and sugar together, add egg and milk, reserving $\frac{1}{2}$ cup flour to mix with berries. Add berries last.—*Josephine Berry.*

BRAN MUFFINS

- | | |
|---------------------------|-----------------------------|
| 1 cup Educator wheat bran | 1 cup sour milk |
| 1 cup white flour | 2-3 teaspoon soda |
| 1 tablespoon molasses | 1 egg |
| | $\frac{1}{2}$ teaspoon salt |

All measurements are level.

Mix dry ingredients. Beat egg light and add milk and molasses. Bake in hot iron gem pans.—*F. C. Tibbetts.*

SALLY LUNN

- | | |
|---------------------------|---------------------------------------|
| 1 pt. flour | $\frac{1}{2}$ teaspoon salt and 1 egg |
| 2 teaspoons baking powder | |

Beat the egg, white and yolk separately. To the yolk add $\frac{1}{2}$ cup sweet milk, stir slowly into flour, add $\frac{1}{4}$ cup melted butter and stir in white of egg last. Stir very little.—*Mrs. Nellie Plummer.*

CREAM TARTAR BISCUITS

- | | |
|-----------------------------|---------------------------|
| To 1 quart of sifted flour | 1 heaping teaspoon soda |
| add | 2 heaping teaspoons cream |
| $\frac{1}{2}$ teaspoon salt | tartar |

Mix well together by sifting, add lard little larger than an egg, work it into flour with hands, add cold water enough to make stiff dough, knead a little. Bake in a hot oven.—*M. J. C.*

SOUR MILK GRIDDLE CAKES

- | | |
|--------------------------------|-----------------|
| 2 $\frac{1}{2}$ cups flour | 1 teaspoon soda |
| $\frac{1}{2}$ teaspoon salt | 1 egg |
| 1 $\frac{1}{2}$ cups sour milk | |

Mix and sift dry ingredients; add sour milk and egg well beaten. Drop by spoonfuls on a hot greased griddle. Serve with butter and sugar or butter and maple syrup.—*Josephine Berry.*

WHITE BREAD

5 quarts flour	1 tablespoon salt
1 tablespoon lard	1 compressed yeast cake
1 tablespoon sugar	

Enough lukewarm water or scalded milk to make a stiff dough. Mix and knead well. Set to rise in warm place at night. In the morning knead without adding any more flour. Form in loaves. Let rise to nearly twice their size and bake one hour.—*E. M.*

PARKER HOUSE ROLLS

2 cups scalded milk	1 teaspoon salt
3 tablespoons butter	$\frac{1}{2}$ cup lukewarm water
2 tablespoons sugar	1 yeast cake

Add butter, sugar and salt to milk. When lukewarm add dissolved yeast cake and 3 cups flour. Beat thoroughly, let rise until light then add flour enough to knead (about 3 cups). Let rise again, make into rounds with biscuit cutter, butter the top, fold and press edges together. Let rise the third time and bake in hot oven.—*Mrs. E. W. Gamage.*

OAT MEAL BREAD

2 cups of quaker oats	$\frac{1}{2}$ cup of molasses
2 $\frac{1}{2}$ cups boiling water	1 tablespoonful of lard
poured over the oats and	1 teaspoon of salt
stir well	

When luke-warm add $\frac{1}{2}$ yeast cake, 4 cups of flour. Let rise over night. In the morning stir in about $\frac{1}{2}$ cup of flour, put in pans with spoon. Let rise again. Bake one hour. This makes 2 loaves.—*Mrs. J. F. Hysom.*

SQUASH BISCUIT

Put 1 $\frac{1}{2}$ cups steamed and sifted squash into mixing bowl; add one pint scalded milk, one teaspoon salt, one

tablespoon butter, two of sugar. When luke warm, add half a yeast cake, dissolved in one quarter cup lukewarm water; then stir in 3 pints sifted flour. Cover and let rise over night; stir down, let rise again, and then shape into biscuits. Let rise and bake from 1-4 to 3-4 of an hour.—*Mrs. Hattie Foster.*

BROWN BREAD

$\frac{1}{2}$ cup molasses	1 heaping cup graham flour
2-3 cup sour milk	1 heaping cup Indian meal
2-3 cup water	1 teaspoon soda
	A little salt

Steam 3 hours.—*A. O. G.*

BROWN BREAD

1 $\frac{1}{2}$ cups bread crumbs after being soaked in cold water	1 tablespoon melted lard
1 cup molasses	1 teaspoon soda dissolved in $\frac{1}{4}$ cup boiling water
1 cup sour milk	1 $\frac{1}{2}$ cups corn meal
	1 $\frac{1}{2}$ cups flour or graham

Steam 6 to 8 hours.—*M. J. C.*

BROWN BREAD

4 cups sour milk	1 cup molasses
3 cups meal	4 teaspoons soda
1 $\frac{1}{2}$ cups flour	Salt

Steam 4 hours.—*Mrs. O. T. Gamage.*

WALNUT BREAD

2 cups flour	1 teaspoonful salt
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
2 teaspoonfuls baking powder	1 egg
	$\frac{1}{2}$ cup chopped walnuts

Mix the ingredients, and let stand for one-half hour in pan. Bake about one hour in a moderate oven. This makes one loaf.—*A. E. M.*

MY TOAST

Cut slices of yeast bread and toast good and brown, put between the slices a generous lot of butter and grated cheese, set it over the teakettle where it will steam and not dry.—*Julia Barker.*



Before making up anything for Dessert, observe particularly the advantages obtained by using

JELL-O

for making many of the desserts described in every recipe book.

Compare the old style Apple Snow recipe with the Jell-O recipe, or the recipes for Charlotte Russe, Bavarian Cream, Pineapple Trifle, Russian Sponge, and many other popular dishes.

See how much easier and better all these are made by using Jell-O—and how much cheaper, too.

Remember, always, that Jell-O is already sweetened and flavored (there are seven different flavors—all pure fruit) and that it does not have to be cooked.

This is the rule for plain Jell-O desserts: Add boiling water, cool and serve.

In each Jell-O package there is a little recipe book full of recipes and general information for Jell-O users, so nobody can ever make a mistake.

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Pickles and Preserves

"The jellies that are mentioned here
Are all above suspicion,
You may partake without a fear
They're strictly prohibition."

MUSTARD PICKLES

2 dozen cucumbers	2 large cauliflowers
2 quarts onions	9 green peppers

Cut all in small pieces and let it stand in salt and water over night. Scald in the same water until a little soft, then drain.

DRESSING—1 cup flour, 6 tablespoons mustard, 1 tablespoon turmeric. Make a smooth paste with vinegar. Add 1 cup sugar and enough vinegar to make two quarts in all.—*A. E. M.*

SWEET TOMATO PICKLES

1 peck green tomatoes	6 large onions
-----------------------	----------------

Slice, sprinkle with 1 cup salt and let stand over night. Drain, add 2 quarts water and 1 quart vinegar, boil 15 minutes and drain again. Then add to pickles:

2 pounds sugar	mustard and cinnamon,
2 quarts vinegar	with 1 teaspoon cayenne,
2 tablespoons each of	all tied in piece of muslin
cloves, allspice, ginger,	

Boil 15 minutes, then put in jars and seal.—*E. A. T.*

CUCUMBER PICKLES

Take small and medium size cucumbers. Wash and put into salt and water over night. Then put into

quart glass jars all the cucumbers it will hold. Add 1 teaspoon of mixed spices, 1 teaspoon of mustard and 1 salt, put vinegar on the stove and heat hot, then fill your jars full and seal.—*Josephine Berry.*

CANNED BEET PICKLES

Boil small beets until tender and peel. Heat 2 cups vinegar, 1 cup sugar, 1 cup water, little salt to the boiling point. Then put in beets and when all are thoroughly heated put in jars and seal.—*Mrs. W. P. McFarland.*

CHOP

1 peck green tomatoes	1 large head of cabbage
8 large onions	

Chop together and sprinkle with 1 cup salt. Let stand over night, then drain. Boil $2\frac{1}{2}$ quarts vinegar with 1 teaspoonful each of salt, pepper, 4 cups sugar, 2 tablespoonfuls each cloves, cinnamon, mustard, mixed in cold vinegar. Add to boiling vinegar. Add tomatoes, etc. Cook until a little soft.—*Mrs. O. T. Gamage.*

GREEN TOMATO SAUCE

1 peck green tomatoes cut in thin slices	$1\frac{1}{2}$ tablespoons allspice
$1\frac{1}{2}$ cups black mustard seed	2 tablespoons celery seed
3 tablespoons salt	2 pounds sugar
$2\frac{1}{2}$ tablespoons black pepper	1 quart chopped onion
	1 teaspoon cayenne

Stir together, add $2\frac{1}{2}$ quarts vinegar and boil until well done.—*A. O. G.*

TO CLARIFY PICKLES

The scum which often rises on top of pickles can be remedied by putting a slice or two of horse-radish in the jar. This soon sinks to the bottom, taking all the scum with it, leaving the vinegar clear.

RASPBERRY PRESERVES

First weigh the berries, then, allowing $\frac{1}{2}$ pound of sugar to one pound of fruit, put in the preserving kettle first a layer of berries then a layer of sugar. Continue in this way until berries are used up, being sure to have a thick layer of sugar last to keep the fruit from moulding as they should be kept over night in a cool place in this way. There will be juice enough in bottom of kettle in the morning to cook without adding any water. They should be simmered (not boiled) about 15 minutes.—*Edna Pool*.

RASPBERRY AND CURRANT JELLY

1-3 raspberry juice

2-3 currant juice

Boil 20 minutes, then measure and add equal quantity of sugar. Boil 5 minutes.—*Lizzie P.*

CURRANT JELLY

Crush currants cold and strain out juice. Boil juice 5 to 8 minutes, then measure and put in an equal quantity of sugar. Boil about 3 minutes.—*Lizzie P.*

APPLE AND RASPBERRY JELLY

Add juice from pint can of raspberries to 1 quart of apple juice. Boil 20 minutes, add 1 quart of sugar and boil 10 minutes.—*Aunt May*.

ORANGE MARMALADE

The chicken said, when he saw an orange in the nest: "Oh! see the orange mama laid."

8 large, thick skinned,
navel oranges

4 lemons
9 pounds sugar

Slice thin (or just through the meat cutter), take out the seeds. Cover with 2 quarts of water and let soak over night or better 24 hours. Put this on stove and let boil until skins are tender, about $1\frac{1}{2}$ hours. Add

sugar, stirring with silver or wooden spoon. Boil about 2 hours or when tried is like thin jelly. This makes 24 jelly tumblers full.—*Alice S. Woodwell.*

SPICED CURRANTS

6 pounds currants	1 pint vinegar
4 pounds sugar	2 tablespoons cinnamon
	1 tablespoon clove

Boil 2 hours.—*Mrs. Idella Seavey.*

RHUBARB MARMALADE

3 lbs. rhubarb	2 oranges cut up fine
3 lbs. sugar	1 cup water

Boil all together until thick.—*L. R. Otis.*

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Chicle Gums

THE PUREST GUM IN THE WORLD IS SPRUCE GUM

Salads

"I always thought cold vittals nice."—Holmes

SALAD DRESSING

Yolks of 4 eggs, well beaten	$\frac{1}{2}$ teaspoon black pepper
Scant half-cup sugar	A dash of cayenne
$\frac{1}{2}$ tablespoon salt	$\frac{1}{2}$ cup cream
$\frac{1}{2}$ tablespoon mustard	1 cup vinegar

Beat together and cook in double boiler, stirring constantly until it thickens. Stir into it 1 tablespoon melted butter. Bottle when cold. Keep in cool place.
Mrs. A. O Gamage.

LOBSTER DRESSING

Pour 8 tablespoons of scalding hot vinegar into 4 well beaten eggs. Add butter size of walnut. Cook in double boiler until it thickens, stirring constantly. When cold add:

1 teaspoon mustard	1 tablespoon sugar
$\frac{1}{2}$ teaspoon salt	A very little red pepper

Before using add equal parts of cream, whipped or plain.—*Albertine French.*

IMPROVED LOBSTER SALAD

Boil a large potato and mash very fine. Mix with it, until smooth, the yolks of two eggs, and stir in 4 tablespoons salad oil, 1 tablespoon salt, 1 teaspoon mustard, a little pepper and the green part of the lobster. Chop the lobster, reserving claws to garnish. Lay on salad dish the outer leaves of a large head of lettuce; chop the rest fine and add to lobster with dressing. Mix thoroughly, adding teacup of vinegar

while mixing. Garnish with slices of cold hard-boiled eggs and the claws.—*Mrs. Carrie Smith.*

FISH SALAD

2 cups cold boiled fish,	Any good dressing
picked up fine	Dash of lemon juice if
$\frac{1}{2}$ cup chopped lettuce	liked

Set on ice till well chilled.—*Mrs. O. T. G.*

CHICKEN SALAD

Take 2 cups of cold boiled chicken chopped coarsely, a little chopped lettuce, dressing. Put on lettuce leaves and set on ice to chill. Salad for supper should be made soon after dinner.

TOMATO JELL-O SALAD

Cook one-half can of tomatoes with a small onion cut in pieces and half a bayleaf until the onion is soft. Rub through a sieve. Add the juice of one lemon, enough water to make a pint, a little red pepper and salt to taste. Heat to the boiling point and then dissolve a package of Strawberry Jell-O in it. Pour into individual moulds and when set serve on lettuce leaves with salad dressing—or, jell in a border mould, and turn out on a platter and fill the center with chicken or celery salad.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

POTATO SALAD

Take thin slices of cold boiled potatoes and tiny slices of raw onion. Salt lightly. Arrange in layers on a bed of lettuce leaves and cover with dressing. If onion is not liked, dice of cold boiled beet or carrot may be substituted. A good vegetable salad may be

made of dice of potato, beet, carrot and turnip, covered with dressing to which a little onion juice has been added.—*May Jones*.

CABBAGE SALAD

- | | |
|---|--|
| 1 medium sized head of
cabbage, chopped fine | 1 teaspoon mustard
2-3 teaspoon salt |
| 1 cup vinegar | 3 tablespoons sugar |
| 3 hard-boiled eggs, beaten
fine | 5 tablespoons cream
2 tablespoons melted butter |

Mix well and pour over cabbage.—*A. E. M.*

HAM AND CABBAGE SALAD

Chop finely the inner portion of one small, firm cabbage and add to it one cup chopped ham. Serve with salad dressing poured over it.—*Frances Leeman*.

FRUIT SALAD

Cut up in small pieces

- | | |
|-------------------------|-----------------------------|
| 2 apples | $\frac{1}{2}$ can pineapple |
| 2 bananas | A few walnuts |
| $\frac{1}{4}$ lb. dates | |

and mix with salad dressing.

SALAD DRESSING

- | | |
|---------------------------|---------------------------|
| 2 eggs | 1 teaspoonful mustard |
| 2 tablespoonfuls sugar | 1 teaspoonful salt |
| $\frac{1}{2}$ cup milk | 1 teaspoonful corn starch |
| $\frac{1}{2}$ cup vinegar | |

When cooked add piece butter size of egg.—*L. R. Otis*.

FRUIT SALAD

Beat yolks of 4 eggs till very thick. Beat with them 1 cup powdered sugar and $\frac{1}{2}$ teaspoon salt. Add

juice of two lemons and beat again. Peel and slice thin

3 oranges	3 slices of pineapple, cut
3 bananas	fine
3 apples, chopped fine	1 cup walnuts, chopped
	very fine

Pour the dressing over it and serve very cold.—*Carrie A. Turner.*

POTATO AND LETTUCE SALAD

1 quart of cold boiled potatoes diced. 1 pint of shredded lettuce. Mix with salad dressing and arrange on lettuce leaves.—*Mrs. Warren L. Gamage.*

GRAPEFRUIT AND NUT SALAD

Take one large grapefruit, cut in small pieces, discarding all the fibrous part. Add one cup of walnuts, chopped not too fine. Make a boiled salad dressing and pour over it. Garnish with lettuce and spread some for the top.—*Mrs. Samuel Jones.*

SALAD DRESSING

3 eggs	2 tablespoons melted but-
2 tablespoons sugar	ter
2 teaspoons salt	1 cup cream or milk
1 teaspoon mustard	$\frac{1}{2}$ cup vinegar
1 desert spoon flour	

Beat eggs well, add dry ingredients, then cream, then butter. Stir this into vinegar and cook in double boiler till thickness of boiled custard, stirring slowly all the time.—*Mrs. Everett Gamage.*

Breakfast and Chafing Dish Receipts

"Dinner may be pleasant,
So may social tea;
But yet methinks the breakfast
Is best of all the three."

BAKED EGGS

Break into buttered dish strewn with cracker crumbs, cover with buttered and salted cracker crumbs, over each egg put a tablespoon of cream, and bake.—*Mrs. S. G. McFarland.*

POACHED EGGS

For three persons use five eggs, one heaping tablespoon butter, one scant teaspoon salt, a dash of white pepper and one-half cup milk. Put butter into double boiler and set where the water will boil steadily. Beat eggs well, add salt, pepper and milk, pour into boiler with butter and stir until a thick creamy mass is formed. Serve in warm dish immediately.—*Mrs. Joel T. Mears.*

A DELICIOUS OMELET

4 eggs, well beaten
Salt to season

1 cup milk in which is
soaked $\frac{1}{2}$ cup bread
crumbs

Pour the mixture into hot frying pan in which is butter size of large walnut. It is better to cook it in oven.—*Albertine C. French.*

EGG OMELET

Separate 2 eggs and beat well. Pour the yolks into a hot buttered spider. Turn in whites. When well done, fold half over and serve at once on hot platter.—*Mrs. Carrie Smith.*

A PERFECT OMELET

Six eggs

One tablespoon flour

One cup milk

Little salt

Beat whites and yolks separately. Mix flour, milk and salt, then the yolks and add the whites. Put into hot buttered pan, bake in hot oven five minutes.—*Mrs. S. G. McFarland.*

WINSLOW HOUSE OMELET

4 eggs

1 pint milk

2 tablespoons flour

Pepper and salt

Put $\frac{1}{2}$ pint milk on stove to scald. Beat the eggs with $\frac{1}{2}$ pint milk and flour. When milk is hot turn in to mixture and beat again. Put into hot buttered spider and bake until it cleans from the sides.—*Mrs. A. O. Gamage.*

MEAT OMELET

Chop fine pieces of cold roast beef or ham. To one pint chopped meat add four eggs, salt and pepper to taste. Beat till well mixed and drop a tablespoonful at a time on hot buttered griddle. Fry quickly, browning both sides.—*Mrs. S. G. McFarland.*

BEEFSTEAK OMELET

1 pound round steak,
chopped fine

1 egg

$\frac{1}{2}$ cup cracker crumbs

1 cup milk

Pepper and salt to taste

Make into small cakes and fry in pork fat.—*Mrs. S. G. McFarland.*

CHEESE SOUFFLE

$\frac{1}{2}$ pound cheese	1 cup milk
3 eggs	2 tablespoons butter
	1 tablespoon flour

Cut cheese into small pieces, add milk, eggs, butter and flour (rubbed together) season with salt and cayenne. Heat this mixture very slowly until cheese is dissolved, then pour into buttered baking dish and bake until firm.—*E. G. M.*

SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

CHEESE SANDWICH

1 yolk of hard boiled egg, crumbled	1 teaspoon mustard 1 tablespoon vinegar
Pinch of salt and pepper	$\frac{1}{2}$ pound cheese, grated

Blend all together and put between thin slices of bread.—*Mrs. Loletta Jordan.*

SICILIAN SANDWICH

Mix chopped olives, a little chopped onion and cream or soft farmer's cheese. Spread on thin buttered bread.—*Frances C. Tibbetts.*

EGG SANDWICHES

Chop the whites of hard boiled eggs very fine. Mix the yolks smooth with well seasoned salad dressing, add the whites and spread on bread.—*Mrs. Samuel Jones.*

CHEESE SANDWICHES

Grate the cheese fine, rub it to a paste with melted butter, season with salt and spread on bread.—*Mrs. Samuel Jones.*

CREAMED CHICKEN

2 cups cold chicken	2 tablespoons butter
1 cup chicken stock	1 heaping tablespoon flour
1 cup milk or cream	Salt and pepper

Cook butter and flour together in chafing dish, then add stock and milk and stir until smooth. Put in chicken cut in small pieces, add salt and pepper. Cook three minutes. Serve on toast or crackers.—*Mrs. Vivian Lawler.*

CREAMED OYSTERS

1 pint oysters	2 tablespoons butter
$\frac{1}{2}$ cup liquor	1 tablespoon flour
2-3 cup milk or cream	$\frac{1}{2}$ teaspoon pepper

Blend butter and flour together in chafing dish. When well mixed, add liquor, strained, then oysters. Cook until oysters are white and plump, then add cream, salt and pepper. Serve on crackers or toast.—*Mrs. Lawler.*

CLAM TOAST

Put into sauce pan:

1 cup hot water	Butter size of egg
1 cup milk	A little flour
	Seasoning

Cook in this mixture the heads and shoulders of 1 pint of clams, chopped very fine. The remainder of the clams put in last, with the black parts cut out. Pour over slices of toast on platter and serve immediately.—*Mrs. S. G. McFarland.*

WELSH RARE-BIT

2 cups grated cheese

Yolks of two eggs

$\frac{1}{2}$ cup milk

Toast bread, cut in neat shapes, butter and keep warm. Put the milk in a double boiler over fire, add cheese, stir until melted, add yolks, season with cayenne and salt and pour over the toasted bread. If the rare-bit is stringy and tough it is because the cheese is not rich enough.—*A. E. M.*

WELSH RARE-BIT

1 tablespoon butter

Dash of cayenne

$\frac{1}{2}$ teaspoon mustard

$\frac{1}{2}$ pound cheese

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup cream or milk

1 egg

Put butter into chafing dish, when melted add cheese cut in small pieces, then mustard, salt and cayenne. Stir constantly until smooth, then add cream slowly. Just before serving add one beaten egg. Serve on crackers or toast.—*Mrs. Vivian Lawler.*

TOMATO RAREBIT

1 pound cheese

$\frac{1}{2}$ teaspoon mustard

Small piece of butter

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ can tomato

3 eggs well beaten

Melt cheese and butter. Then add tomato previously cooked and strained. Mix well. Dissolve mustard and salt with a little of the tomato, add next a dash of cayenne pepper, teaspoonful sugar. Add eggs last. Stir till thick. Serve on saltines.—*L. M. Bowman.*

GLORIFIED RAREBIT

1 tablespoon butter in hot blazer, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard. When hot add 1 cup rich milk or cream and 1 cup soft bread crumbs. When

boiling add 1 cupful fresh cheese cut in bits, let melt, add well beaten yolks of 3 eggs, stir for a moment then add whites beaten stiff. Serve on saltines.—*Margaret N. Woodwell.*

FRENCH FRITTERS

Cut slices of bread about an inch thick and dip them into a custard made of 1 cup milk, 1 egg, sugar or salt to taste. Fry brown in a buttered spider and serve hot with maple or corn syrup.—*Mrs. A. T. T.*

EGGS A LA GOLDEN ROD

Boil three eggs fifteen minutes, shell and chop coarsely. In double boiler put one heaping tablespoon butter, when melted stir in one tablespoon flour, add gradually one cup milk, cook until smooth, season highly with salt and paprika, add one cup of cheese which has been run through meat chopper, when melted add eggs and serve on saltines or buttered toast.—*Lula Bowman.*

FLUB DUB

Melt 1 pound cheese in double boiler. When creamy and smooth add 1 can tomato soup, season to taste, and 1 egg well beaten to be added last. Serve on toast or thin crackers.—*May Jones.*

Puddings

GRAHAM PUDDING

2 cups graham flour	1 cup sweet milk
1 cup molasses	1 cup raisins
	1 teaspoon soda

Steam $2\frac{1}{2}$ hours. Do not add more flour.—*Mrs. Idella Seavey.*

STEAMED BATTER PUDDING

1 cup raisins mixed in 2	$\frac{1}{2}$ cup molasses
cups flour	$\frac{1}{2}$ teaspoon salt
Add 1 cup milk	$\frac{1}{2}$ teaspoon soda

Steam 3 hours. Serve with plain sugar sauce.—*May N. Gamage.*

BATTER PUDDING

1 cup milk, a little cream or butter, yolk of one egg, two even teaspoons cream tartar, one teaspoon soda, flour for rather stiff batter, steam about one hour.

STRAWBERRY SAUCE

Beat to a cream $\frac{1}{2}$ cup butter and one cup sugar. Add the white of egg well beaten and $\frac{1}{2}$ box crushed strawberries.—*Alice S. Woodwell.*

COTTAGE PUDDING

1 egg	$\frac{1}{2}$ cup sweet milk
4 tablespoons sugar	$\frac{3}{4}$ cup flour
1 tablespoon butter	1 teaspoon baking powder

—*M. F. Tibbetts.*

COTTAGE PUDDING WITH CHOCOLATE SAUCE

1 cup sugar	1 egg
1 cup milk	1 teaspoon cream tartar in
2 cups flour	flour
3 tablespoons butter	$\frac{1}{2}$ teaspoon soda in milk

SAUCE—1 cup water and two squares chocolate. Boil together, then thicken with corn starch. Then add 1 cup sugar.—*Bessie Thorpe.*

STRAWBERRY SAUCE FOR COTTAGE PUDDING

1 cup butter	1 cup sugar
	1 box strawberries, mashed

Cream butter and sugar and add strawberries.—*Mrs. Bowman.*

TAPIOCO CREAM

$\frac{1}{2}$ cup tapioca, soaked over night; then add 1 pint milk, yolks of two eggs, $\frac{1}{2}$ cup sugar; steam until it thickens, stirring while cooking. When cool flavor, make frosting with whites of the eggs, 2 spoonfuls sugar, spread over the top and brown in oven. To be eaten cold.—*Mrs. Oren Gamage.*

LEMON RICE PUDDING

Boil $\frac{3}{4}$ cup rice in 1 quart milk until tender. While hot add beaten yolks of 3 eggs, juice of two lemons, one cup sugar, $\frac{1}{2}$ teaspoon salt. Turn into dish, cover with beaten whites of eggs, brown in slow oven.—*M. F. Tibbetts.*

LEMON PUDDING

1 cup bread crumbs, mixed	Yolks of 2 eggs well beaten
with 1 cup boiling water	$\frac{1}{2}$ of small cup powdered
Juice and grated rind of 1	sugar
lemon	

Bake about 10 minutes—till set. Whip whites of

eggs to stiff froth, stir into them the remaining $\frac{1}{4}$ cup sugar, spread over top of pudding and bake till light brown and crisp.—*Viva*.

ORANGE PUDDING

Divide into small parts, taking out the seeds, four oranges, and sprinkle them with sugar. Boil together one pint of milk, the yolks of three eggs and two tablespoons of corn starch; when cool pour over oranges. Beat to a stiff froth the whites of the eggs, with two tablespoons sugar, spread over top and brown. Be careful not to cook oranges as it makes them bitter.—*Mabelle French*.

DUTCH APPLE CAKE

1 pint of flour	2 teaspoons baking powder
1 tablespoon shortening	1 egg
	1 cup milk

Mix and spread on buttered tin. Pare, core and cut in eighths apples and stick into dough, sharp edge down. Sprinkle top with sugar and cinnamon. Bake $\frac{1}{2}$ hour and serve with white sauce.—*A. O. G.*

OLD FASHIONED PAN DOWDY

Put a layer of pared and cored apples in baking dish. Sprinkle with sugar and cinnamon, add two tablespoons hot water, lay criss-cross strips of cream tartar biscuit dough over it. Continue until dish is full. Steam or bake one hour. Eat with cream and sugar.—*M. F. Tibbetts*.

PEACH PUDDING

1 quart flour	$\frac{1}{2}$ cup lard
	1 teaspoon baking powder

Stir together until it will just stir. Do not have too

thin. Grate nutmeg over the batter, spread in greased pudding dish, cover with a quart of sliced and sweetened peaches. Cover with the batter, sprinkle sugar on top, steam two hours and serve with sugar and cream. Bananas, figs, dates, or seeded grapes may be used in the same way.—*A. E. M.*

SHREDDED WHEAT BISCUIT WITH STRAW-BERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

FRUIT PUDDING

1 cup sugar	$\frac{1}{2}$ cup currants
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup raisins
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon soda
2 eggs	2 $\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup coffee	Cloves and nutmegs

Steam 4 hours.—*M. F. Tibbetts.*

FRUIT PUDDING

1 quart cake or cookie crumbs	1 cup raisins
1 cup molasses	1 cup flour
3 eggs	1 teaspoon soda
1 cup milk	Cloves and cinnamon

Steam 2 hours. Serve with hard sauce.—*Mrs. M. Jones.*

FRUIT PUDDING

1 cup molasses	1 cup sweet milk
$\frac{3}{4}$ cup butter	$3\frac{1}{2}$ cups flour
1 large cup seeded and chopped raisins	1 teaspoon soda
	Spice to taste

Steam $3\frac{1}{2}$ hours. Serve with hard or liquid sauce.
—*Mrs. Bradford Redonnett.*

SUET PUDDING

1 cup suet, chopped fine	1 cup sour milk
1 cup chopped raisins	1 teaspoon soda
2-3 cup molasses	2 cups flour
	Salt and spice to taste

Steam 2 hours. Eaten with sauce.—*Mrs. Vesta Lee-
man.*

INDIAN PUDDING

Scald 1 quart milk, add 1 scant cup meal. Boil 3 minutes. Take from fire, add 1 cup molasses, 1 cup milk, 1 egg, salt. Bake three hours.—*May N. Gam-
age.*

BAKED INDIAN PUDDING

Three and one-half tablespoons Indian meal and a little salt, wet with molasses, and pour on it a pint of scalded milk. Let stand 15 or 20 minutes, then add a pint of cold milk. Bake in moderate oven, all the afternoon if wanted for supper.—*Julia Barker.*

CARAMEL PUDDING

Make a custard of 1 pint milk, 4 eggs, 2 tablespoons sugar; flavor with 2 tablespoons of caramel. Pour into baking dish, place in dish of hot water and bake in slow oven until firm. Serve cold with plain cream.—*E. G. McFarland.*

CHOCOLATE PUDDING

1 quart milk	3 tablespoons flour
2 eggs	2-3 cup sugar
	Salt

Cook in double boiler, like any soft custard. After taking from stove turn in 2 squares melted chocolate. Served with whipped cream.—*Mrs. O. T. Gamage.*

STEAMED CHOCOLATE PUDDING

1 egg	1 teaspoon cream of tartar
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup milk	1 teaspoon melted butter
1 cup flour	1 square chocolate
	1 teaspoon vanilla

Steam one hour and serve with hard or sweetened sauce.—*L. M. Bowman.*

CHOCOLATE BREAD PUDDING

1 quart milk	1 teaspoon salt
3 eggs	2 squares chocolate
1 cup sugar	2 $\frac{1}{2}$ cups bread crumbs
	1 cup raisins

Bake forty-five minutes in moderate oven.—*Nettie Burnham.*

COCOANUT CUPS

1 cup sugar	1 egg
1 cup milk	1 tablespoon butter

Beat well together then add

Vanilla	1 teaspoon baking powder
2 cups flour	1 cup shredded cocoanut

Fill well buttered cups half full and steam 1 hour. Turn into deep saucers and surround with whipped cream sprinkled with cocoanut, or serve with a lemon or orange sauce.—*A. E. M.*

RAISIN PUFFS

2 eggs	2 cups flour
$\frac{1}{2}$ cup butter	1 teaspoon soda
2 tablespoons sugar	2 teaspoons cream tartar
1 cup milk	1 cup raisins, chopped

Steam $\frac{1}{2}$ hour in cups. Serve with sweet sauce.—A. E. McFarland.

BAKED COCOANUT PUDDING

Two full cups bread crumbs soaked in one quart milk. Add 1-3 cup sugar, little salt, 1 teaspoon melted butter, 4 beaten eggs, 1 package (ten cent size) of Dromedary cocoanut.—L. M. Bowman.

GRAPENUT FRUIT PUDDING

Into a deep dish (large enough to hold quantity desired) shake about four tablespoons grapenut and cover with a layer of sliced bananas and juicy oranges. Over this sprinkle sugar, than another layer of grapenuts and fruit and so on until dish is full. Press down firmly with plate and allow to stand twelve hours. Serve with whipped cream. Be sure to use plenty of fruit.—Lula Bowman.

DATE PUDDING

3 eggs, well beaten	1 teaspoon baking powder
1 cup sugar	1 cup milk
4 tablespoons flour	1 pound dates, cut fine
	$\frac{1}{2}$ cup walnuts

Bake in moderate oven. Serve with whipped cream sweetened and flavored with vanilla.—Goldwin Gilbert.

THE POPULAR JELL-O DESSERT

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold

place to harden. When set turn out on a plate.

Be sure to use **Jell-O**, with the name **Jell-O** in big, red letters on the package.

JELL-O WITH FRUIT

Dissolve one package of **Jell-O**, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as **Jell-O** is beginning to set, arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose.

Be sure to use **Jell-O**, with the name **Jell-O** in big, red letters on the package.

LEMON JELL-O WHIP WITH PRUNES

(Marion Harland's Recipe)

Dissolve one package of **Lemon Jell-O** in a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg-beater until it reaches the consistency of whipped cream. Stir in one cup of chopped prunes, which have been stewed until very tender. Very much better if one cup of whipped cream is added. Turn into mould to harden. Add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish.

Be sure to use **Jell-O**, with the name **Jell-O** in big, red letters on the package.



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Custards and Creams

TRILBY PUDDING

Marshmallows cut in fine bits with scissors, $\frac{1}{2}$ pound walnuts not too finely chopped, mix with whipped cream and add 1 tablespoon of sugar.—*Viva*.

TAPIOCA CREAM

1 quart milk

$\frac{1}{2}$ cup tapioca

2 eggs

1 tablespoon corn starch

$\frac{1}{2}$ cup sugar

Pinch of salt

Cook tapioca in milk until tender, add yolks of eggs, corn starch, sugar and salt, cook until it thickens. Frost with the beaten whites of eggs. Serve with cream flavored with vanilla.—*Mrs. J. F. Hysom*.

SNOW-BALL CUSTARD

Whites of 3 eggs beaten
stiff

2-3 cup sugar

Pinch of salt and flavoring

Drop by tablespoons into a pint of hot milk, as they rise turn them, and when done put into a glass dish. Then put the yolks of the eggs and 2-3 cup sugar into hot milk and stir until it thickens. Remove from fire and flavor. Turn this custard around the white balls in glass.—*Mabelle A. French*.

LEMON CUSTARD

1 large or 2 small lemons

1 cup sugar

3 eggs, saving whites for
frosting

1 large spoon flour

Beat all together then add 1 cup milk. Beat whites and put over top and brown in oven.—*Mrs. John French*.

COFFEE JELLY

1 box gelatine

1½ pints hot coffee

2 cups sugar

Soak gelatine in 1 pint cold water half an hour, add the hot coffee and sugar, stir until dissolved. Set on ice to harden. Serve with whipped cream or soft custard.—*M. F. Tibbetts.*

STRAWBERRY FOAM

1 cup mashed strawberries

Whites of 2 eggs whipped
stiff

1 cup sugar

Beat all together.—*Mrs. Bowman.*

PRUNE WHIP

Stone and stew one pound of silver prunes, letting them stew until the juice is all cooked away. When cold sift through a colander, add 1 cup sugar and the whites of four eggs beaten to a stiff froth. Stir all this together till light, put into a dish and bake twenty minutes. When cold serve with whipped cream.—*L. B. Gamage.*

ICE CREAM

Five eggs, well beaten and strained, one quart rich milk, one and one-half cups sugar. Put all in double boiler and stir till it thickens. Cool, put in pinch of salt, flavor to taste and freeze.—*E. G.*

CARAMEL ICE CREAM

Same as above only one-half cup less of sugar. Flavor with a little vanilla and a scant quarter cup of caramel.

CARAMEL FOR FLAVORING

One cup granulated sugar put into an iron spider and stirred till brown but not burned. Draw to back

of stove and add one cup boiling water. Bottle for use. Will keep indefinitely.—*Mrs. O. T. Gamage.*

CHOCOLATE SAUCE FOR ICE CREAM

2 squares Baker's choco-	$\frac{1}{2}$ cup milk
late	$\frac{1}{2}$ cup sugar
1 cup hot water	$\frac{1}{2}$ teaspoon vanilla

Place chocolate in sauce pan, set in warm place to melt slowly, then add sugar, water and milk. Let boil for five minutes, then add vanilla. Ready to serve with vanilla ice cream.

CHOCOLATE ICE CREAM

Beat yolks of five eggs with two cups sugar. Add to one and one-half quarts hot rich milk. Also add two squares of melted unsweetened chocolate. Cook in double boiler until it begins to thicken. Add beaten whites of eggs and one tablespoon vanilla. Strain and freeze.—*Mrs. Warren L. Gamage.*

BANANA ICE CREAM

6 ripe bananas sifted or	1 coffee cup of sugar
mashed fine	$\frac{1}{2}$ teaspoon salt
	1 quart of scalded cream

After this begins to freeze add juice of 1 lemon.—*A. C. French.*

THE EASY WAY TO MAKE ICE CREAM

Use one quart of milk for a package of Jell-O Ice Cream Powder. Pour the contents of a package of Jell-O Ice Cream Powder in a dish. Pour on it one cup of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk, stir until thoroughly dissolved, and freeze.

STRAWBERRY SHERBET

Mash 1 quart strawberries, add 1 pint of sugar, the juice of 1 lemon and 1 pint of water. Strain and freeze.—*A. C. French.*

LEMON SHERBET

Take the juice of 3 lemons, add juice to $2\frac{1}{2}$ cups of sugar; add slowly $1\frac{1}{2}$ quarts of milk and $\frac{1}{2}$ pint of thick cream.—*Mrs. Josephine Berry.*

FROZEN APRICOTS

Cut one can apricots into small pieces, add one pint granulated sugar, one quart water and put into freezer. When this begins to harden, add one pint whipped cream, measured after whipping, or add plain cream.—*Albertine C. French.*

FROZEN FRUIT CUSTARD

1 quart milk

1 large cup sugar

4 eggs

1 tablespoon vanilla

Scald milk, add eggs well beaten, add sugar, cool, add 1 pound candied fruit cut into small pieces, $\frac{1}{2}$ pound walnuts, $\frac{1}{2}$ pound raisins, then add vanilla and freeze.—*E. G. M.*

STRAWBERRY MOUSSE

1 quart strawberries

$\frac{1}{2}$ box gelatine

1 pint cream

$\frac{1}{2}$ cup water

Sugar to taste

Press the strawberries through a sieve, soak the gelatine in one-half the water, have the remainder of the water hot and add to gelatine and stir until dissolved, let cool. Whip the cream, add fruit and sugar, then the gelatine, and beat all together. Pack in ice

and salt for two hours. Oranges, raspberries of other fruit may be used for this—*E. G. McFarland.*

MAPLE MOUSSE

Put in a saucepan a full cup of maple syrup. When heated, but not boiling, add the beaten yolks of 4 eggs. Stir constantly until thickened then remove at once from fire and stand dish in pan of ice water. Beat vigorously with egg beater until light and cold, then add to it a pint of whipped cream. Turn into a freezer packed with salted ice and set away for four or five hours. It must not be touched after putting in freezer or it will lose the mousse effect.—*Mrs. Nellie Plummer.*

COFFEE SOUFFLE

1½ cups strong coffee	1 cup milk
1 cup sugar	2 eggs
	2 tablespoons gelatine

Cook in double boiler until the yolks separate, then stir in the beaten whites and flavor with vanilla.—*Maud Gamage.*

PINEAPPLE BAVARIAN CREAM

1 pint canned grated pineapple and 1 cup sugar simmered together twenty minutes. While hot add 1 envelope Knox gelatine previously soaked in ½ cup cold water, juice of ½ lemon and pinch of salt. Set in cold place and when it begins to harden beat it in ½ pint whipped cream.—*Lula Bowman.*

Pies

"No soil upon earth is so dear to our eyes
As the soil we first stirred in terrestrial pies."

PASTRY FOR ONE PIE

1 heaping cup pastry flour	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{4}$ teaspoon salt	2 tablespoons lard

Mix baking powder and salt with flour and rub in lard. Mix quite stiff with water, the colder the better. Roll out, put the butter on in small pieces and sprinkle with flour. Fold and 'roll once, then roll up like jelly roll, divide into two pieces and roll each to size of plate.

Pie paste is improved by letting it stand, covered, in ice chest or other cool place for several hours, or even several days, before rolling.—*Lois E. Wickstrom.*

LEMON PIE

Inside and grated rind of 1 lemon	1 piece of butter size of walnut
1 cup sugar	1 cup hot water

Put all on to boil, thicken with corn starch. Set aside to cool then add one well beaten egg. Bake with two crusts.—*Bessie Thorpe.*

LEMON PIE

1 large apple chopped fine	1 cup sugar
Juice and grated rind of 1 lemon	1 tablespoon melted butter
	1 cracker, rolled fine
	1 egg

Bake with 2 crusts.—*Mrs. Thos. H. Foster.*

LEMON PIE

Juice of 2 lemons
1 large cup sugar

Yolks of 3 eggs
 $\frac{1}{2}$ cup milk
2 teaspoons flour

Mix sugar and flour together, yolks and milk together, then mix all together. Lastly add lemon juice, 1 teaspoon extract of lemon and a little salt. Bake like custard. Just before serving frost with whites of eggs beaten stiff, with 2 tablespoons powdered sugar.—*Mrs. L. B. Gamage.*

SELF-FROSTING LEMON PIE

1 cup sugar
1 cup milk
2 tablespoons flour
Yolks of 2 eggs, beaten

Butter size of egg
Juice and rind of 1 lemon
Beaten whites stirred in
last

Bake in one crust.—*Mrs. Idella Seavey.*

LEMON AND RAISIN PIE

Juice and peel of 1 lemon
 $\frac{1}{2}$ cup raisins
Chop peel and raisins

1 beaten egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup water
1 teaspoon flour

—*Mrs. Idella Seavey.*

CUSTARD PIE

4 eggs
3 small cups milk

$\frac{1}{2}$ cup sugar
Nutmeg and salt

—*Mrs. O. T. Gamage.*

BUTTER PIE

1 egg
 $\frac{1}{2}$ cup sugar
3 tablespoons flour

Butter size of an egg
Milk enough to fill custard
plate

Flavor with vanilla and bake with one crust.—*Mrs. G. W. Rice.*

CREAM PIE

Yolks of 2 eggs beaten light, with 6 tablespoons sugar	1 tablespoon corn starch moistened with a little cold milk
--	--

Add all to one cup scalding milk and cook thoroughly. Add one teaspoon lemon. Pour into baked crust, cover with beaten whites of eggs and brown.—*M. F. Tibbetts.*

BANANA CREAM PIE

Line a deep plate with crust and fill with thin slices of banana. Beat the yolks of two eggs with two tablespoons of sugar, add one teaspoon orange extract, $1\frac{1}{2}$ cups milk. Pour over the banana and bake like custard. Beat the whites of the two eggs with one tablespoon of sugar and spread over the top. Brown lightly in oven.—*Mrs. Samuel Jones.*

BANANA PIE

Line pie pan with a short crust the same as for custard. When baked and cold cover the bottom with a layer of sliced bananas, then a layer of whipped cream sweetened; then another layer of bananas and a good top layer of cream.—*Mrs. Geo. Rice.*

ORANGE PIE

Juice and grated rind of two oranges, 4 tablespoons sugar, 1 tablespoon butter, 4 eggs, cream butter and sugar, add the beaten yolks of the eggs, then the oranges and lastly the whites beaten to a froth and mixed in lightly. Under crust only.—*Mrs. Angie Gamage.*

CURRANT PIE

1 cup large currants	1 scant cup sugar
1 cracker, rolled fine	Little nutmeg

Two crusts.—*Lizzie Parker.*

DATE PIE

- | | |
|---|--------------------------|
| $\frac{1}{2}$ pound dates, boiled and
sifted | 1 tablespoon flour |
| 1 egg | A little cassia and salt |
| | 1 pint milk |
- 1 crust.—*Mrs. Joel T. Mears.*

CHEESE PIE

- | | |
|----------------------|------------|
| 1 cup cheese, grated | 2 eggs |
| 2-3 cup sugar | 1 cup milk |
| | Nutmeg |

—*Mrs. Scot Gamage.*

RHUBARB PIE

- | | |
|-----------------------|---------------------------|
| 1 cup chopped rhubarb | $1\frac{1}{2}$ cups sugar |
| | Yolks of 3 eggs |

Bake in 1 crust. Frost with whites and brown.—
Mrs. J. F. Hysom.

SQUASH PIE

- | | |
|---------------------|-------------------------------|
| 2 cups squash | 2 eggs |
| 2 tablespoons flour | 1 quart milk |
| 2 cups sugar | $\frac{1}{2}$ teaspoon nutmeg |
| | Cinnamon and salt |

—*M. F. Tibbetts.*

SQUASH PIE

- | | |
|-------------------------|-----------------|
| 1 cup squash | 2 eggs |
| $\frac{1}{2}$ cup sugar | 1 pint milk |
| | Nutmeg and salt |

—*Mrs. O. T. Gamage.*

PUMPKIN PIE

- | | |
|---------------------------|---------------------|
| 4 eggs | 1 quart pumpkin |
| 1 cup molasses | 1 teaspoon ginger |
| $1\frac{1}{2}$ cups sugar | 1 teaspoon cinnamon |
| 3 pints milk | Salt |

This makes 3 large pies.—*Mrs. O. T. G.*

RAISIN PIE

1 cup chopped raisins	1 cup sugar
Juice and grated rind of $\frac{1}{2}$ lemon	1 egg
	Pinch of salt
	Cassia

Two crusts. Dot under crust with butter.—*Addie Thompson.*

MOCK CHERRY PIE

1 cup cranberries, and 1 cup of seeded raisins, chopped together very fine	1 cup sugar
	1 cup cold water
	1 teaspoon vanilla

Bake between two crusts.—*Mrs. M. N. Greenlaw.*

MOCK MINCE PIES

3 cups cold water	1 teaspoon cinnamon
$\frac{1}{2}$ cup vinegar	1 teaspoon nutmeg
1 cup molasses	1 teaspoon cloves
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon salt
1 cup chopped raisins	1 tablespoon butter
	1 egg

Boil a few minutes. Then add 6 crackers rolled fine. This makes three small pies.—*Mrs. Horace Kelsey.*

MINCE MEAT

2 pounds beef	1 pound raisins
$\frac{1}{2}$ peck apples	1 pound sugar
2 cups cider	$\frac{1}{2}$ pound suet

—*M. F. Tibbetts.*

SUMMER MINCE PIE

1 cup sour milk	1 cup chopped raisins
$1\frac{1}{2}$ cups sugar	Salt
2 eggs	Butter

Spice to taste.—*L. M. Bowman.*

WINTER APPLE PIE

Chop six large apples quite fine. Mix with juice of one lemon and a little of the grated rind, one cup chopped raisins, one cup sugar, two tablespoons butter and a little nutmeg or cassia. Bake with two crusts. —*Mrs. Ada McFarland.*

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SOUTH BRISTOL, MAINE

Cakes

Loaf Cakes

"You cannot eat your cake and keep it too."—*Proverb*

BANGOR CAKE

3 eggs	2 level teaspoons cream
1 cup milk	tartar,
2 cups sugar	1 level teaspoon soda
$\frac{1}{2}$ cup butter	Salt and nutmeg
3 cups flour	1 cup chopped raisins

—*Mrs. Joel T. Mears.*

BLACK CAKE

2 cups sugar	1 teaspoon cinnamon
1 cup molasses	1 teaspoon cloves
1 cup milk	1 nutmeg
1 cup butter	5 cups flour
3 eggs	1 pound raisins
1 teaspoon soda	1 pound currants
	$\frac{1}{2}$ pound citron

This cake will keep good several months.—*Mrs. Hattie Foster.*

HERMIT CAKE

1 cup sugar	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup butter	1 cup chopped raisins
1 egg	2 cups flour
$\frac{1}{2}$ cup sweet milk	All kinds spice
	$\frac{1}{2}$ teaspoon lemon

—*Mrs. N. W. G.*

COFFEE CAKE

1 cup cold coffee
1 cup molasses
1 cup sugar
1 cup raisins

1 cup currants
2-3 cup butter
4 cups flour
Spice of all kinds
1 teaspoon soda

—*Mrs. Hattie Foster.*

LANCASTER CAKE

1 cup molasses
1 cup sugar
2-3 cup butter
1½ cups of chopped raisins

3 cups flour
2 teaspoons soda
4 eggs
All kinds of spice

—*Mrs. Charles McFarland.*

PORK CAKE

Pour 1 cup boiling water on 1 cup fat salt pork, chopped fine. When cool add:

1 egg
1 cup sugar
½ cup molasses
1 cup raisins

½ cup currants
1 teaspoon soda
All kinds of spice
3 level cups sifted flour

—*Mrs. Joel T. Mears.*

GRAHAM CAKE

1 pint milk
2½ cups sugar
1 cup molasses
1 cup raisins

1 cup currants
3 cups graham flour
2 cups white flour
1 heaping teaspoon soda
Salt and spice of all kinds

—*Mrs. Thos. H. Foster.*

DATE CAKE

1 cup sugar
½ cup butter
Whites of 4 eggs
2 cups flour
½ cup milk

1 teaspoon soda
2 teaspoons cream tartar
1 teaspoon lemon and ½
teaspoon vanilla
1 pound dates, well floured

—*Mrs. O. T. Gamage.*

FRUIT CAKE

1 pound sugar	$\frac{1}{2}$ teaspoon soda in 1 table-
1 pound butter	spoon water
1 pound flour	3 pounds raisins
10 eggs	1 pound currants
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ pound citron
	All kinds spice

—Mrs. O. T. G.

WHITE FRUIT CAKE

1 cup sugar	1 teaspoon salt
$\frac{1}{2}$ cup butter	1 teaspoon soda
$\frac{1}{2}$ cup sweet milk	2 teaspoons cream tartar
2 cups flour	1 cup dates
1 teaspoon lemon	1 cup citron
	Whites of 4 eggs

Cream butter and sugar together, then add eggs, beaten stiff, then flour with soda and cream tartar, then fruit.—Mrs. Elliott P. Gamage.

EAGLE CAKE

1 cup sugar	2 cups flour
$\frac{1}{2}$ cup butter	1 cup chopped raisins
1 cup sour milk	1 teaspoon soda
	Salt and spice

—Mrs. R. W. Peirce.

DRIED-APPLE CAKE

Prepare, by washing and soaking over night, 2 cups of dried apple. Chop fine and simmer 2 hours in 2 cups of molasses. When nearly cold add:

1 cup sugar	1 dessert spoon soda
$\frac{1}{2}$ cup butter	1 cup sour milk
4 cups flour	Spice with cinnamon, nut-
2 eggs	meg and cloves.

—Mrs. Clara Gilbert.

FRUIT CAKE

4 eggs	1½ cups butter
4 cups flour	1 cup sweet milk
1 pound raisins	1 teaspoon soda
2 cups sugar	Spice of all kinds
1 cup molasses	1 cup currants
	Small piece citron

Will make 2 loaves and will keep as long as you wish.—*Mrs. Walter H. McFarland.*

RECIPE FOR SCRIPTURE CAKE

Four and one-half cups of 1 Kings 4:22.

One and one-half cups of Judges 5:25.

Two cups of Jeremiah 6:20.

Two cups of 1 Samuel 30:12.

Two cups of Nahum 3:12.

One cup of numbers 17:8.

Two tablespoons of 1 Samuel 14:25.

Season to taste of 11 Chronicles 9:9.

Six Jeremiah 17:11.

A pinch of Leviticus 2:13.

One-half cup of Judges 4:19.

Two tablespoons of Amos 4:5.

Follow Solomon's prescription for making a good boy,

Put the figs in in layers.

Proverbs 23:14, and you will have a good cake.

APPLE-SAUCE CAKE

Cream together:

1 cup sugar	1 teaspoon cloves
½ cup shortening, then add	1 teaspoon cassia
½ teaspoon salt	A little nutmeg
	1 cup raisins, chopped

1 teaspoon soda, dissolved in a little warm water, then stirred into 1 cup hot sour apple sauce. Let this foam over other ingredients. Beat all together, add 1½ cups flour and last of all, 1 egg.—*Mrs. Will. Clark.*

GOOD RAISIN CAKE

1 cup butter
2 cups sugar
1 cup molasses
3 eggs

4 cups flour
All kinds spice
1 cup sour milk
1 pint raisins
1 teaspoon soda

—*Mrs. Herman Kelsey.*

NUT CAKE

1½ cups sugar
1 cup milk
3 cups flour
½ cup butter

3 eggs
2 teaspoons cream tartar
1 teaspoon soda
Add 1 pound chopped wal-
nuts

—*Mrs. Frank Gilbert.*

CHOCOLATE CAKE

2 cups sugar
½ cup butter, creamed
Yolks of 2 eggs
1 cup milk
½ teaspoon soda

1 teaspoon cream tartar
4 tablespoons chocolate
2 2-3 cups flour
Whites of 2 eggs, beaten
stiff and added last.

Mrs. Will. Clark.

FUDGE CAKE

2 or 3 eggs
½ cup butter
1 cup milk
1½ cups sugar

3 squares chocolate
1 teaspoon soda
2 teaspoons cream tartar
2 cups flour
Salt

—*Mrs. M. E. T.*

COCOA MARBLE CAKE

1-3 cup butter
1 cup sugar
1 egg
½ cup milk

2 cups flour
1 teaspoon vanilla
2 teaspoons baking powder
3 teaspoons Baker's cocoa

Cream butter, add sugar, vanilla and egg. Beat

thoroughly, then add flour (in which is mixed the baking powder) and milk alternately until all are added. Take out about one-third the mixture, add to it the cocoa, then drop the white and the brown mixture in spoonfuls into deep pan. Bake about 40 minutes in moderate oven.—*Mrs. Hysom.*

GOLD LAYER CAKE

$\frac{1}{2}$ cup butter	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup sweet milk	Yolks of 6 eggs
1 heaping cup sugar	2 heaping teaspoons baking powder

Cream butter and sugar until very light, then stir in yolks thoroughly, then add milk, then flour. Stir very hard, bake in hot oven.—*Mrs. Clara Gilbert.*

CORN STARCH CAKE

$1\frac{1}{2}$ cups sugar	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup butter	1 teaspoon cream tartar
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup corn starch	Whites of 6 eggs, beaten stiff, stirred in last

—*Mrs. Frank Gilbert.*

WHITE CAKE

2 cups sugar	1 teaspoon cream tartar
$\frac{1}{2}$ cup butter	sifted in flour
1 cup milk	Whites of 4 eggs beaten stiff and beaten into cake
3 level cups flour	
$\frac{1}{2}$ teaspoon soda	

Mrs. Vesta Leeman.

SNOW CAKE

$\frac{1}{2}$ cup butter	Whites of four eggs
1 cup sugar	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup sweet milk	1 teaspoon cream tartar
$1\frac{1}{2}$ cups flour	Flavor with lemon.

GOLD CAKE

$\frac{1}{2}$ cup butter
1 cup sugar
 $\frac{1}{2}$ cup sweet milk
 $1\frac{1}{2}$ cups flour
1 egg

Yolks of 4 eggs
 $\frac{1}{2}$ teaspoon soda
1 teaspoon cream tartar
Flavor with lemon and
spice to taste

—*Mrs. M. E. Thompson.*

BUTTER CAKE

3 eggs
 $1\frac{1}{2}$ cups sugar
1 cup milk
 $\frac{1}{2}$ cup butter (scant),
added last

2 teaspoons cream tartar
1 teaspoon soda
2 cups flour
Salt and flavoring

—*Mrs. Waty McFarland.*

SUNSHINE CAKE

Yolks of 6 eggs
1 cup sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup milk

2 even cups flour
1 teaspoon cream tartar
 $\frac{1}{2}$ teaspoon soda
Flavor to taste

Beat 5 minutes. Bake in moderate oven.—*Mrs. H. G. Alley.*

DELICATE CAKE

2 cups white sugar
1 scant cup butter
1 cup milk

3 eggs
1 teaspoon cream tartar
 $\frac{1}{2}$ teaspoon soda
3 cups flour

—*Mrs. Grace N. Marshall.*

PLAIN CAKE

3 eggs
 $1\frac{1}{2}$ cups sugar
2-3 cup butter

2-3 cup milk
 $2\frac{1}{2}$ cups flour
1 teaspoon soda
2 teaspoons cream tartar

—*Mrs. A. P. Gamage.*

ANGEL CAKE

Whites of 6 eggs beaten stiff	$\frac{1}{2}$ cup pastry flour, sifted 4 times then measured and
2-3 cup fine white sugar, added slowly	$\frac{1}{2}$ teaspoon cream tartar added. Sift again and
1 teaspoon vanilla	add slowly to eggs and sugar

Beat well, bake in ungreased angel cake tin 40 minutes, in moderate oven.—*Mrs. H. G. Alley.*

SOUR MILK CAKE

$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ cups flour
1 cup lard	1 cup sour milk
2 eggs	2 teaspoons cassia or all
1 teaspoon soda	kinds of spice

This makes one very large or two small cakes.—*Mrs. Bowman.*

ONE EGG CAKE

1 egg	1 cup milk
$1\frac{1}{2}$ cups sugar	$2\frac{1}{2}$ cups flour
$\frac{1}{2}$ cup butter	3 teaspoons baking powder

Cream egg, butter and sugar together, add milk and flour, stirring thoroughly. Flavor to taste.—*Mrs. Clara Gilbert.*

CHEAP SUGAR CAKE

2 eggs	1 teaspoon soda
2 cups sugar	2 teaspoons cream tartar
1-3 cup butter	3 cups flour
1 cup milk	Flavor with lemon

—*Mrs. Hattie Foster.*

CREAM CAKE

$1\frac{1}{2}$ cups sugar	3 eggs
$\frac{1}{2}$ cup sweet cream	2 cups flour
	2 teaspoons baking powder

—*Mrs. Scot Gamage.*

SPONGE CAKE*

1 cup sugar

2 eggs

 $\frac{1}{2}$ cup butter

Beat all to a cream.

 $\frac{1}{2}$ cup milk

A little salt

1 teaspoon soda

1 teaspoon vanilla

2 teaspoons cream tartar

2 $\frac{1}{2}$ cups flour—*Mrs. J. F. Hysom.*

SPONGE CAKE

3 eggs, beaten 5 minutes

2 cups flour

1 $\frac{1}{2}$ cups sugar

1 teaspoon cream tartar

 $\frac{1}{2}$ cup water $\frac{1}{2}$ teaspoon soda—*Mrs. A. P. Gamage.*

CREAM SPONGE CAKE

2 eggs, beaten light

1 teaspoon vanilla

1 cup sugar

 $\frac{1}{2}$ cup hot milk, added last

1 cup flour

1 heaping teaspoon baking powder, sifted into flour

Pinch of salt

—*Albertine French.*

MOLASSES GINGERBREAD

 $\frac{1}{2}$ cup sugar

2 eggs

 $\frac{1}{2}$ cup butter or lard

1 teaspoon ginger

1 cup molasses

1 teaspoon soda

 $\frac{1}{2}$ cup sour milk2 $\frac{1}{2}$ cups pastry flour

Salt

—*Addie Thompson.*

SOFT GINGERBREAD

1 cup molasses

2 tablespoons soda, dis-

 $\frac{1}{2}$ cup butter

solved in 1 cup boiling water

 $\frac{1}{2}$ cup sugar2 $\frac{1}{2}$ cups flour

1 teaspoon each ginger, cassia, cloves, 2 eggs

—*M. F. Tibbetts.*

MUSTER GINGERBREAD

1 cup molasses	1 cup sour milk
1 cup sugar mixed together	2 even teaspoons soda
1 cup lard	2 even teaspoons ginger
	A little salt

Sift in flour to knead and roll a little thicker than for cookies. Cut in long strips and lay in pan. Bake in rather hot oven and turn upside down on a cloth. When cold cut into squares and put in a jar to moisten.—*Mrs. Loletta Jordan.*

COCOA CAKE

Rub $\frac{1}{2}$ cup butter to a cream with 1 cup sugar. Add beaten yolks of 2 eggs beaten well. Mix $1\frac{1}{2}$ cups flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, 2 teaspoons cocoa thoroughly. Beat whites of eggs stiff. Measure $\frac{1}{2}$ cup milk. Add flour and milk alternately. Then add last the whites of eggs and 1 teaspoon lemon or vanilla.—*Mrs. Horace Kelsey.*

MALAY CAKE

Sift together

1 cup sugar	1 teaspoon baking powder
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup cocoa

Break into cup 1 egg or yolks of 2 eggs, add melted butter to make cup one-half full and fill with sweet milk. Flavor with vanilla. Pour over dry ingredients and beat hard.—*Mrs. Alonzo Blaisdell.*

HURRY UP CAKE

Put into sieve

1 cup sugar	1 teaspoon baking powder
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ teaspoon salt

sift all together. Break 1 egg into cup, add 1 tablespoon melter butter and fill with milk, pour over dry ingredients and beat hard.—*Mrs. Flora McFarland.*

ANGEL GINGERBREAD

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup butter
 1 egg

$1\frac{1}{2}$ cups flour
 1 level teaspoon soda
 1 teaspoon ginger
 $\frac{1}{2}$ cup boiling water

—*Lois E. Wickstrom.*

WALNUT CAKE

1 cup sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup milk
 2 eggs

$1\frac{1}{2}$ cups flour
 1 teaspoon cream tartar
 $\frac{1}{2}$ teaspoon soda
 1 cup walnuts chopped

—*Margaret N. Woodwell.*

HARD TIMES DARK CAKE

2 cups sugar
 2 cups hot water
 1 pound raisins
 1 large tablespoonful lard
 Put on fire and boil 5 minutes. Let it cool and then stir in
 2 teaspoons soda

1 teaspoon salt
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon clove
 $\frac{1}{2}$ teaspoon nutmeg
 $3\frac{1}{2}$ cups sifted flour
 1 teaspoon orange extract
 may be added and gives
 a good flavor

—*Mrs. Charles McFarland.*

STRAWBERRY SHORTCAKE

2 cups flour
 4 teaspoons baking powder
 (rounding)

$\frac{1}{2}$ teaspoon salt
 2 tablespoons sugar
 $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup butter

Mix dry ingredients and sift twice. Work in butter and add milk gradually. Toss on a floured board and divide in two parts. Roll out and place in buttered pie tins. When done split and spread with butter and crushed berries. Put between and on top.—*Josephine Berry.*

BLUEBERRY CAKE

2 eggs	1 teaspoon soda
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ cup butter
2 cups flour	1 cup berries mixed with
1 cup sugar	$\frac{1}{2}$ cup flour
$1\frac{1}{2}$ teaspoons cream tartar	

—*Mrs. O. T. Gamage.*

SPICE CAKE

1 cup sugar	$1\frac{1}{2}$ teaspoons soda
$1\frac{1}{2}$ cups shortening	1 teaspoon cassia
1 cup buttermilk	$1\frac{1}{2}$ teaspoons nutmeg
2 cups flour	$1\frac{1}{2}$ teaspoons allspice
1 cup raisins	1 teaspoon vanilla
	A pinch of salt

—*Mrs. George Rice.*

Frosting

FROSTING

2 tablespoons milk Confectioner's sugar to
2 teaspoons melted butter thicken enough to spread
Flavor with lemon and beat till smooth. For a nice
chocolate frosting add 3 teaspoons cocoa. This never
hardens and has a delicate taste.—*Mrs. Loletta Jordan.*

CARAMEL FROSTING

2 cups sugar	Butter size of egg
2-3 cup milk	

Boil 10 minutes. Add 1 teaspoon vanilla and beat
until cool.—*Mrs. J. F. Hysom.*

COFFEE FROSTING

Butter size of egg, melted in two tablespoons hot
coffee, confectioner's sugar enough to thicken, vanilla
to taste.—*Mrs. Joel T. Mears.*

APPLE FROSTING

White of 1 egg 1 medium sized Baldwin
1 cup powdered sugar apple, grated

Beat all together and flavor with vanilla. Will fill and cover cakes baked on Washington pie plates.—*Mrs. Loletta Jordan.*

CHOCOLATE CARAMEL FROSTING

After caramel frosting has cooled on cake spread over the top melted chocolate, unsweetened.—*A. M. M.*

ETHEL'S PEANUT FROSTING

1½ cups granulated sugar 10 tablespoons milk

Stir more or less until it boils, then stop. Let it boil 5 or 6 minutes. Take from stove and stir until it cools to the consistency of cream. Add 1 teaspoon vanilla and 1 cup ground peanuts. Spread on cake quickly.—*A. M. M.*

BROWN SUGAR FROSTING

2 cups brown sugar, 4 tablespoons cold water, boiled until it strings. Then add piece of butter size of walnut. After it has cooled a little pour into beaten white of egg, beat until it begins to thicken and spread on cake.—*Mrs. Warren L. Gamage.*

COCOANUT FROSTING

White of 1 egg beaten stiff 1 teaspoon lemon juice
¾ cup confectioner's sugar ¾ cup shredded cocoanut
1 teaspoon water

Sprinkle a little dry over the top.—*Lois E. Wickstrom.*

Layer Cakes

THREE-PLY CAKE

2 cups sugar	4 eggs
1 cup butter	1 teaspoon cream tartar
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon soda
3 cups flour	Flavor

Bake in three layers. Put fruit and spice in one-third.—*Mrs. A. S. T.*

ROLL JELLY CAKE

4 eggs	1 teaspoon cream tartar
1 cup sugar	$\frac{1}{2}$ teaspoon soda
1 cup flour	Pinch of salt

As soon as baked, turn from tins, spread with jelly and roll up immediately.—*L. M. G.*

ROLL JELLY CAKE

3 eggs, the yolks beaten with 1 cup sugar	Add 1 cup flour
2 tablespoons milk	1 teaspoon cream tartar
Beat whites to a froth then mix thoroughly with yolks and sugar	$\frac{1}{2}$ teaspoon soda
	Lemon for flavoring

Bake at once. While hot lay on cloth wet in cold water, spread with jelly and roll quickly. Sprinkle with powdered sugar.—*Addie Thompson.*

JELLY ROLL

3 eggs	1 $\frac{1}{2}$ cups flour
5 teaspoons milk	1 teaspoon baking powder
1 cup sugar	1 teaspoon lemon

Beat yolks light, add sugar, beat well, add milk then flour and lemon. Beat well then beat whites of eggs stiff and stir in lightly. Bake in large pan from 5 to 8 minutes. When done turn out on towel, cut off any hard edges, spread with jelly, roll carefully and wrap in towel.—*Mrs. G. W. McFarland.*

ORANGE CAKE

5 eggs	$\frac{1}{2}$ teaspoon soda
2 cups flour	2 cups sugar
$\frac{1}{2}$ cup cold water	2 oranges
1 teaspoon cream tartar	

Beat yolks of eggs and sugar, add beaten whites of 3 eggs and grated rind and juice of 1 orange, add flour and dissolve soda in water and add last.

FILLING

2 cups sugar	Boil 7 minutes
$\frac{1}{2}$ cup milk	

Add grated rind and juice of 1 orange, whites of 2 eggs well beaten.—*Mrs. Nellie Plummer.*

WASHINGTON PIE

2 cups sugar	3 eggs
$\frac{1}{2}$ cup butter	1 teaspoon soda
1 cup sweet milk	2 teaspoons cream tartar
3 cups flour	

—*Mrs. A. S. T.*

STRAWBERRY TEA CAKE

2 eggs, reserving the white of one	$\frac{1}{2}$ cup milk
1 cup sugar	2 cups flour
Butter size of egg	1 teaspoon cream tartar
	$\frac{1}{2}$ teaspoon soda

Bake in three layers.

FILLING

White of 1 egg, beaten very stiff	$\frac{1}{2}$ cup sugar
-----------------------------------	-------------------------

Beat again, then add $\frac{1}{2}$ cup strawberries, mashed fine, and beat till stiff.—*Edna Pool.*

LADY BALTIMORE CAKE

1 cup butter	2 level teaspoons baking powder
2 cups sugar	
3½ cups flour	1 teaspoon rose water or vanilla
1 cup sweet milk	
Whites of 6 eggs	

Cream butter and sugar, beating slowly all the time, add milk and flavoring, then mix in flour and baking powder. Now fold in whites of eggs, beaten stiff. Bake in three layers.

ICING FOR LADY BALTIMORE CAKE

Melt 3 cups granulated sugar with 1 cup boiling water. Boil until it threads, then pour slowly, stirring all the time, over the beaten whites of 3 eggs. Then add 1 cup chopped nutmeats (pecans are best, but walnuts are good), 1 cup raisins, 5 figs, sliced very fine. Spread between layers and on top of cake.—*Mrs. Frank Gilbert.*

WALNUT CAKE

1½ cups sugar	1 teaspoon cream tartar
3 eggs	and ½ teaspoon soda, sifted with the flour
2-3 cup milk	½ cup butter stirred in after rest is added
2 cups flour	Vanilla to taste

FROSTING AND FILLING

2 cups sugar	½ cup milk
Butter size of egg	

Let this boil 7 minutes. Flavor with vanilla and add ½ pound walnuts, chopped.—*Mrs. C. Gamage.*

FILLING FOR CAKE

1 cup raisins, seeded and chopped	1 cup sugar
	2 tablespoons water

Boil to a thick syrup.—*Mrs. Scot Gamage.*

ICE CREAM CAKE

Cream 2 cups sugar with 1 heaping teaspoon Royal
1 cup butter baking powder well
Add 1 cup sweet milk sifted in
 $\frac{1}{2}$ teaspoon lemon Whites of 8 eggs, beaten to
3 cups flour with stiff froth
Bake in layers.

ICING

3 cups sugar 1 cup boiling water
Boil to a clear syrup, beat a few seconds then pour
over the whites of 3 eggs beaten to a stiff froth. Add
juice of 1 lemon and beat till it creams. Put between
layers and on top.—*M. J. C.*

LEMON BUTTER FOR CAKE OR TARTS

Put juice of one lemon into a bowl and set bowl into
hot water. Stir in one scant cup of sugar. When
syrup gets hot add one beaten egg, stir constantly un-
til it thickens then add scant teaspoon butter. Set in
cold water, stirring occasionally until cool. Put into
covered jelly dish. Will keep a week.—*Mrs. Joel T. Mears.*

RAISIN FILLING

Mix together white of 1 egg well beaten and 1 cup of
raisins chopped fine. Boil 1 cup of sugar and 3 spoon-
fuls of water till it strings from spoon, then pour it
slowly over the egg and raisins. Beat until cool
enough to spread.—*Mrs. O. T. G.*

CHOCOLATE FILLING FOR CAKE

$\frac{1}{2}$ cup chocolate 1 egg
 $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup milk
Cook in double boiler until it thickens.—*M. F. Tib-
betts.*

FIG FILLING

1 pound figs chopped and cooked to a paste with $\frac{1}{2}$ cup sugar and 1 cup water, stirring to make smooth. One-half this quantity is enough for one filling.—*Lois E. Wickstrom.*

Small Cakes, Cookies and Doughnuts

PARIS BUNS

1 cup sugar	A little salt
1 egg	Flavoring
1 cup sour cream	Flour to drop from spoon
1 teaspoon soda	

Put raisin in top of each cake and bake in quick oven.—*Mrs. J. F. H.*

MOLASSES SPONGE DROPS

1 cup molasses	$\frac{1}{2}$ teaspoon soda dissolved
1 cup sugar	in it
$\frac{1}{2}$ cup butter	5 cups flour
1 egg	1 teaspoon salt
1 cup milk	Spice of all kinds

—*Mrs. Vesta Leeman.*

DROP NUT CAKES

Yolks of 2 eggs	8 tablespoons flour
2 heaping tablespoons butter	$1\frac{1}{2}$ teaspoons baking powder
Large half cup sugar	2 teaspoons vanilla
2 tablespoons milk	2 tablespoons chopped nuts

—*Mrs. Nellie Plummer.*

CREAM PUFFS

One-half cup butter melted in one cup hot water; put in small tin pan on stove to boil; while boiling, stir in one cup flour, take off and let cool; when cool

stir in three eggs, one after the other, without beating. Drop on buttered tins and bake in hot oven twenty or thirty minutes.

FILLING

One cup milk, one egg, one-half cup sugar, thicken with corn starch and flavor with vanilla.—*Mrs. Bessie Thorpe.*

GINGER SNAPS

2 cups molasses	1 heaping teaspoon soda
1 cup sugar	$\frac{1}{2}$ teaspoon salt
1 cup lard	1 large teaspoon ginger
1 egg	Flour to roll
2 tablespoons vinegar	

—*A. E. M.*

GINGER SNAPS

Scald together,

1 $\frac{1}{2}$ cups molasses	1 heaping teaspoon ginger
$\frac{1}{2}$ cup sugar, and while hot	$\frac{1}{2}$ cup water
add 1 heaping teaspoon	2 tablespoons vinegar
soda	A little flour
Salt	

Mix, then add 1 cup lard and flour to knead hard. Roll thin.—*L. M. G.*

BROWNIES

Melt $\frac{1}{2}$ pound butter and 2 squares chocolate. Let cool slightly. Then add slowly 2 well beaten eggs.

1 cup sugar	1 cup walnut meats, broken in small pieces
$\frac{1}{2}$ cup flour	
1 teaspoon vanilla	

Pour in shallow pan. Have mixture 1 inch thick. Bake in moderate oven fifteen minutes. Cut in squares while warm.—*Alice P. Gamage.*

SOFT GINGER COOKIES

- | | |
|-----------------|---------------------------|
| 1 cup molasses | 1 teaspoon ginger |
| 1 cup sugar | 1 teaspoon soda dissolved |
| 1 cup lard | in the hot water |
| 1 cup hot water | |

—Mrs. Scot Gamage.

SUGAR COOKIES

- | | |
|--------------------------|-----------------------------|
| 1 cup sugar | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{2}$ cup butter | Nutmeg |
| 1 egg | Flour to roll |
| 3 tablespoons milk | |

—Mrs. N. W. Gamage.

WHITE SUGAR COOKIES

- | | |
|--------------------------------|--------------------------------------|
| 1 $\frac{1}{2}$ cups sugar and | $\frac{1}{2}$ cup sour milk in which |
| 2-3 cup butter creamed | dissolve $\frac{1}{2}$ teaspoon soda |
| together | Add nutmeg to taste |
| 2 eggs, well beaten | Flour to make very stiff |

—Mrs. Scot Gamage.

SUGAR COOKIES

- | | |
|-------------|---------------------------|
| 1 cup sugar | 1 egg |
| 1 cup lard | 2 teaspoons baking powder |
| 1 cup milk | and spice to taste |

Cream lard and sugar, add salt, beat egg light, add flour enough to roll thin. Very nice.—Mrs. May Jones.

SUGAR COOKIES

- | | |
|-------------------------|-----------------------------|
| 2 cups sugar | $\frac{1}{2}$ teaspoon soda |
| 1 cup butter | 2 eggs, salt, vanilla or |
| $\frac{1}{2}$ cup milk | nutmeg |
| 1 teaspoon cream tartar | |

—Mrs. Angie Gamage.

VANILLA WAFERS

- | | |
|--------------------------|---------------------------|
| 1 egg | 1 tablespoon vanilla |
| 1 cup sugar | 1½ teaspoons cream tartar |
| 2-3 cup butter | 2-3 teaspoon soda |
| 4 tablespoons sweet milk | Flour to roll |

Roll very thin and bake in quick oven three minutes.

—*Mrs. Walter H. McFarland.*

COCOANUT COOKIES

- | | |
|--------------|---------------------------|
| 1 cup butter | 1 cup grated cocoanut |
| 2 cups sugar | 2 teaspoons baking powder |
| 2 eggs | in flour enough to roll |

Roll very thin; bake quickly but do not brown.—

Mrs. J. F. Hysom.

PEANUT COOKIES

- | | |
|-------------------------|--------------------------|
| Cream ½ cup butter, add | ½ teaspoon salt |
| gradually ½ cup sugar; | 2 tablespoons milk |
| then ¾ cup peanuts, | 1 cup flour into which 2 |
| pounded fine | teaspoons baking powder |
| 1 egg beaten light | der have been sifted |

Drop on buttered tins a teaspoonful in a place, putting a nut on top of each.—*Mrs. J. Hysom.*

CAPE COD COOKIES

- | | |
|-----------------------|--------------------------|
| 2 cups brown sugar | 2 eggs |
| 1 cup butter and lard | 1 teaspoon soda |
| mixed | 2 teaspoons cream tartar |
| ½ cup milk | Salt and spice |

—*Mrs. R. W. Peirce.*

COFFEE SNAPS.

- | | |
|-----------------------|-----------------------------|
| ½ cup molasses | 1 large teaspoon soda, dis- |
| ½ cup sugar | solved in the coffee |
| ½ cup butter and lard | Flour to roll thin |
| ½ cup hot coffee | |

—*Mrs. J. F. Hysom.*

COFFEE COOKIES

2 cups sugar	1 cup strong, cold coffee
2 eggs	1 teaspoon cream tartar
1 large cup butter and lard together	1 large teaspoon soda
1½ cups chopped raisins	All kinds spice
	Flour to roll quite stiff

—*Mrs. John French.*

HERMITS

3 eggs	½ teaspoon soda in a little milk
1½ cups sugar	Spice of all kinds
1 cup butter	Flour to roll
2 cup raisins, chopped fine	

Roll very thin and use small cutter.—*Mrs. Elliott P. Gamage.*

ROCKS

2 eggs	1 pound dates or raisins
1 cup sugar	1 teaspoon cassia
2-3 cup butter	½ teaspoon cloves
1½ cups flour	1 teaspoon soda dissolved in hot water
1 pound English walnuts, chopped	

Drop by teaspoonfuls on to buttered tins. Improve with age.—*Mrs. Joel T. Mears.*

CHOCOLATE COOKIES

Beat to a cream half a cupful of butter and one tablespoon of lard. Gradually beat into this one cupful of sugar; then add one-fourth teaspoon of salt, one teaspoon cinnamon and two ounces melted chocolate. Now add one well beaten egg and half a teaspoon soda dissolved in two tablespoons milk. Stir in about two and a half cupfuls of flour. Roll thin and bake in a rather quick oven.—*Goldwin Gilbert.*

HERMIT DROP CAKES

- | | |
|---------------|--------------------------|
| 1½ cups sugar | 1 teaspoon soda |
| ½ cup butter | 2 teaspoons cream tartar |
| 2 eggs | 1 cup chopped raisins, |
| ½ cup milk | Spice |
| 2½ cups flour | |

—*Mrs. Everett Gamage.*

DROPPED ROLLED OATS COOKIES

- | | |
|------------------|-----------------------|
| 2 eggs | 2½ cups rolled oats |
| 1 cup shortening | 2½ cups flour |
| 1 cup sugar | 1 cup chopped raisins |
| 2-3 cup milk | Spice to taste |
| 1 teaspoon soda | Salt |

Drop from spoon on well greased tins.—*Mrs. Warren L. Gamage.*

OATMEAL COOKIES

- | | |
|-----------------------|------------------------|
| 2 eggs | 1 scant teaspoon cream |
| 1 cup sugar | tartar |
| ½ cup butter and lard | 1 teaspoon soda |
| ½ cup milk | 2 cups rolled oats |
| | 2 cups flour |

Drop in buttered pan with teaspoon and bake in hot oven.—*Mrs. Maud Gamage.*

QUAKER OATS MACAROONS

- | | |
|--------------------------|---------------------------|
| 1 tablespoon butter | 2½ cups rolled or Quaker |
| 1 cup sugar | oats |
| 2 eggs, yolks and whites | 1 heaping teaspoon baking |
| beaten separately | powder |
| 1 teaspoon vanilla | |

Drop teaspoonfuls far apart on a baking tin.—*Mrs. Clara G.*

FILLED COOKIES

1 cup sugar	3½ cups flour
½ cup shortening	2 teaspoons cream tartar
½ cup milk	1 teaspoon soda
1 egg	1 teaspoon vanilla

FILLING

1 cup chopped raisins	Boil until it thickens, put
½ cup sugar	1 teaspoonful in each
3 teaspoons flour	cookie
½ cup water	

—*Mrs. Angie Gamage.*

LITTLE BILLIES

1 cup sugar	1 egg
½ cup butter	½ teaspoon each of all
1 cup sour milk	kinds spice
1 cup raisins	2 cups flour
1 teaspoon soda	

Bake in gem pans.—*Mrs. Harold Achorn.*

DOUGHNUTS

1 cup sugar	2 tablespoons thick cream
1 cup sweet milk	2 teaspoons cream tartar
2 eggs	1 teaspoon soda
	Salt and nutmeg

—*Edna Pool.*

DOUGHNUTS IN RHYME

One cup of sugar, one cup of milk,
 Two eggs beaten fine as silk.
 Salt and nutmeg, (lemon will do),
 Of baking powder, teaspoons two.
 Lightly stir the flour in.
 Roll on pie board, not too thin;
 Cut in diamonds, twists or rings.
 Drop with care the doughy things
 Into fat that swiftly swells
 Evenly the tiny cells;

Watch with care the time for turning,
Fry them brown, just short of burning;
Roll in sugar, serve when cool.
This is a never failing rule.

DOUGHNUTS

1 cup sour milk	1 teaspoon soda
2 eggs	$\frac{3}{4}$ teaspoon salt
1 cup sugar	4 teaspoons melted lard
$\frac{1}{2}$ nutmeg	Flour to make soft dough

Fry in very hot fat.—*Alice O. Gamage.*

MOLASSES DOUGHNUTS

1 cup molasses	2 eggs
$\frac{1}{2}$ cup sugar	2 teaspoons cream tartar
1 cup milk	1 teaspoon soda
1 tablespoon butter	Spice, salt and flour

—*Macie Foster Oliver.*

Candies

"In vain we call old notions fudge."—*Lowell*.

BLACK CANDY

3 cups white sugar	Butter size of an egg
1 cup milk	$\frac{1}{2}$ cake Baker's chocolate
$\frac{1}{2}$ cup molasses	

Cook until it forms a hard ball when dropped into cold water. Add 1 tablespoon vanilla, stir until it sugars, pour into buttered pans and mark in squares.—*Mrs. Brewer*.

VINEGAR CANDY

2 cups white sugar	1-3 cup vinegar
2-3 cup water	

Let it thoroughly dissolve then cook until it hardens in cold water. Add a little piece of butter and teaspoon of vanilla, turn out and cool. Pull when quite warm. Cut in very short sticks.—*Mrs. A. O. Gamage*.

PENUCHI

4 cups brown sugar	Piece of butter size of egg
1 cup sour cream	

Boil 20 minutes, add 1 cup chopped nutmeats, flavor with vanilla. Beat until it begins to thicken, turn into shallow pan to cool.—*Mrs. Elliott P. Gamage*.

COCOANUT CANDY

1 cup sugar	Small piece of butter
1 cup molasses	

Boil until it will roll into a soft ball. Stir in all the shredded cocoanut it will hold, which will be one pack-

age. Turn in buttered tin and cut in squares. It looks nice to sprinkle powdered sugar over it.—*Mrs. A. O. Gamage.*

CHOCOLATE CREAM CANDY

2 cups sugar	2 squares chocolate
2-3 cup milk	1 teaspoon vanilla
1 tablespoon butter	

Melt butter, add sugar and milk. Heat to a boiling point, add chocolate, boil 8 minutes, add vanilla. Beat until creamy.—*Mrs. Elliott P. Gamage.*

FUDGE

2 cups sugar	1 dessert spoon breakfast
$\frac{1}{2}$ cup sweet milk	cocoa

Boil 15 minutes, beat till creamy, then add 1 teaspoon vanilla. Pour on to buttered tin to cool and when partly cool cut in squares.—*L. M. G.*

CHOCOLATE PEANUT FUDGE

Melt $\frac{1}{2}$ cup butter and mix	$\frac{1}{2}$ cup molasses and
with 2 cups sugar	$\frac{1}{2}$ cup milk

Boil four minutes. Then stir in two squares grated unsweetened chocolate. Boil another four minutes. Take from fire and flavor with $\frac{1}{2}$ teaspoon vanilla. Beat and when it begins to thicken stir in one cup chopped peanuts. Spread and mark in squares.—*M. N. Gamage.*

POP CORN

Instead of making into balls form it into long rolls shape of ears of corn, cover with crepe paper of light green shade having the tapering end left loose in two or three large points, thus imitating the husk.—*Mrs. Peirce.*

CANDIED GRAPEFRUIT PEEL

Eat the grapefruit!

Wash skins and remove any remaining pulp. Cut in squares, cover with water and let it come to a boil. Pour off water and cover with water again, cooking until tender. Drain, measure and for each cup of peel take $\frac{3}{4}$ cup sugar. Put peel and sugar on stove again and cook ten or fifteen minutes or until the syrup is quite thick, care being taken not to let it burn. Remove and put in a strainer to drain. Roll each piece in sugar while hot and put on plates to stand 24 hours, when it can be put into jars to keep from becoming hard.—*Mrs. Tracy.*

BUTTER TAFFY

Boil until brittle:

2 cups sugar	2 tablespoons water
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon salt
2 tablespoons vinegar	

When nearly done add $\frac{1}{2}$ cup butter and when done add 2 teaspoons vanilla. When almost cool cut in small squares.

ICE CREAM CANDY

2 cups sugar	$\frac{1}{2}$ cup water
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$\frac{1}{4}$ teaspoon cream tartar dissolved in the water. Pour on buttered platter, dot with bits of butter. When cool pull until white. Flavor while pulling.—*Goldwin Gilbert.*

FUDGE

2 cups brown sugar	Butter size of walnut
1 cup milk	

Boil 20 minutes. Beat until it begins to thicken, turn into buttered pan to cool.—*Mrs. Lucinda M. Gamage.*

SMITH'S COLLEGE FUDGE

- | | |
|-------------------|------------------------------|
| 1 cup brown sugar | $\frac{1}{2}$ cup sweet milk |
| 1 cup white sugar | $\frac{1}{4}$ cup molasses |

Boil 10 minutes. Then add $\frac{1}{4}$ cup butter and 1 square melted chocolate. Cook until it will roll into a ball when dropped into cold water. Add 1 tablespoon vanilla. Beat until it begins to thicken. Turn into shallow pan to cool.—*C. O. A.*

CARAMELS

- | | |
|----------------------------------|------------------------------|
| 3 $\frac{1}{2}$ cups brown sugar | $\frac{1}{2}$ pint cream |
| $\frac{1}{2}$ cup glucose | $\frac{1}{2}$ cake chocolate |
| $\frac{1}{2}$ pound butter | 2 tablespoons vanilla |

Mix sugar, glucose, cream, chocolate and cook together until brittle when dropped in cold water. Remove from fire, add vanilla and pour in buttered tins.—*Goldwin Gilbert.*

CORN CAKES

- | | |
|-------------------------|--|
| 1 cup brown sugar | 2 tablespoons melted butter |
| 1 cup molasses | |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ teaspoon soda added last |

Cook to hard ball stage when dropped in cold water, then add two quarts of popped corn after it has been put through meat chopper.—*Eunice C. Gamage.*

BROWNIES

- | | |
|-----------------------------------|------------------------------------|
| 1 cup sugar | 2 squares chocolate |
| $\frac{1}{2}$ cup butter, creamed | melted |
| 2 eggs, beaten | $\frac{3}{4}$ cup flour |
| | $\frac{1}{2}$ cup walnuts, chopped |

Spread in pan size about 9 by 13, bake in moderate oven, cut in squares while hot.—*Alice P. Gamage.*

BROWN SUGAR CANDY

3 cups brown sugar

Butter size of walnut

$\frac{1}{2}$ cup sweet milk

Boil about 8 minutes. Beat until it begins to harden then pour into buttered tin. When partly cool cut in squares.—*Mrs. Angie Gamage.*

PEPPERMINT DROPS

1 cup sugar

$\frac{1}{2}$ cup boiling water

Boil five minutes. Take from the fire, add $\frac{1}{2}$ teaspoon essence peppermint. Beat briskly until the mixture whitens then drop quickly on buttered paper.—*Mrs. Lucinda M. Gamage.*

DIVINITY FUDGE

2 cups sugar

$\frac{1}{2}$ cup Karo corn syrup

$\frac{1}{2}$ cup water

Boil until hairs and pour over the well beaten whites of two eggs. Add 1 teaspoon of vanilla, 1 cup of chopped walnuts.—*Mrs. M. Jones.*

SEA FOAM CANDY

3 cups light brown sugar

1 tablespoonful vinegar

1 cup hot water

Heat gradually to a boil, stirring only until sugar is dissolved, then boil without stirring until it forms a hard ball in cold water. Remove at once from the fire. When the syrup stops bubbling pour slowly over on the whites of two eggs beaten stiff, beat until it holds its shape. Add 1 teaspoon of vanilla, 1 cup of chopped nuts. Drop on waxed paper. White sugar can be used by adding two tablespoons of molasses; good without the nuts.—*Mrs. Stella Gamage.*

Peel

Let stand

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to cook.

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